

# BISCUITS TENDRE AUX BRISURES DE CHOCOLATS



## Ingredients :

- 14 tablespoons unsalted butter softened
- 1 cup granulated sugar
- ½ cup light brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2½ cups all-purpose flour + a few extra tablespoons, see \*\* in directions below--I used 2 extra tablespoons
- 1 teaspoon baking soda
- 1/2 teaspoon salt or sea salt
- 3 cups chocolate chips ( any variation of chocolate chips or chocolate chunks)

## Instructions :

1. Preheat the oven to 350 and line a few trays with baking paper or spray with non-stick spray.
2. In a metal bowl, place the butter inside the bowl and place in the preheating oven.
3. Leave it just for a few minutes, until the butter starts to melt around the outside (approx 1/2 of the butter melted). Take out of oven to cool.
4. Once the butter has cooled, add both sugars and beat with a mixer until light and fluffy.
5. Add the vanilla and eggs, beating between each addition just until mixed.
6. Add the flour, baking soda and salt or sea salt and beat on a low speed, just until combined. If you find that the dough is wet, you probably need a little more flour.
7. If needed, add more flour, a tablespoon at a time, until the dough starts coming together to start forming a ball and not sticking to the sides of the bowl as much.
  - a. I added 2 extra tablespoons of flour to the 2 1/2 cups flour - if you use over 3 tablespoons, it's too much.
8. Fold in the chocolate chips until just incorporated.
9. Use an ice cream or cookie scoop (1/4 cup for large, 1.5 tablespoons for medium) and drop the dough onto the prepared baking sheets, allowing room for spreading. Pat down cookies just a little and press Additional chocolate chips on top of cookie dough if desired.
10. Bake one tray of cookies at a time, for 10-12 minutes for large, 8-9 for small. Don't over-bake and allow to cool on wire rack.
11. Makes 1 dozen large or 2 dozen small cookies.
12. Store cookies in air-tight container.