



## Coastal Chocolate Chip Cookies

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## COASTAL CHOCOLATE CHIP COOKIES

### Ingredients

- 2 Sticks unsalted butter softened
- 2 ¼ Cups bread flour
- 1 Teaspoon salt
- 1 Teaspoon baking soda
- ¼ Cup sugar
- 1 ¼ Cup brown sugar
- 1 Egg
- 1 Egg yolk
- 2 Tablespoons milk
- 1 ½ Teaspoons vanilla
- 1 Bag of Nestle chocolate Chips

### Directions

1. Set oven for 375 degrees.
2. Cream butter & both sugars on medium speed.
3. In a little bowl, lightly mix milk, vanilla and egg/egg yolk with a fork.
4. Add above milk mixture to creamed butter/sugar and mix together.
5. In a separate bowl, sift flour, salt and baking soda.
6. Slowly add the flour mixture and mix together.
7. Add the bag of chocolate chips.
8. Chill dough for at least an hour.

Depending on size ~12-14 minutes. I like to scoop out a few cookies from the refrigerator as I need them. Such as cozy treat every night.

*Enjoy, Stephanie*