

## Alice's Chocolate Chip Cookies

<http://userealbutter.com/2010/11/05/chocolate-chip-cookie-recipe/>  
from [Savory Sweet Life](#)

8 oz. unsalted butter, softened (Alice calls for salted, I use unsalted)  
1/2 cup sugar  
1 1/2 cups packed light brown sugar (@8500 ft. use 1 cup packed light brown sugar)  
2 eggs (at room temperature)  
2 tsps vanilla extract (@8500 ft. use 4 tsps vanilla extract)  
12 oz. all-purpose flour (@8500 ft. use 16 oz. flour) – yes, weigh it  
1 tsp medium coarse sea salt  
1 tsp baking soda  
1 1/2 tsps baking powder (@8500 ft. use 1 tsp baking powder)  
2 1/4 cups semi-sweet chocolate chips

Oven: 360°F (I found 350°F works better for me at 8500 ft.). Place butter, sugar, and light brown sugar in the bowl of a stand mixer and beat with a paddle attachment on medium-high speed for 3 minutes or until the mixture is light colored and fluffy. Scrape down the sides of the bowl as necessary. Add the eggs and the vanilla extract and continue to beat for a couple of minutes. Again, scrape down bowl as necessary. Add the flour, salt, baking soda, and baking powder and stir in on low to medium speed until incorporated. Pour in the chocolate chips and mix well. With a medium cookie scoop or a spoon, drop approximately 2 tablespoons of dough onto a baking sheet (I make mine about 1.5 tablespoons). Alice lines her sheets with parchment, I don't. Make sure the cookies are 2-3 inches apart. Bake 12-14 minutes (@8500 ft. I bake for about 11 minutes) until edges are golden. Let cookies cool on the cookie sheet for another 2 minutes (@8500 ft. I remove mine to a cooling rack immediately). Then let cool on cooling rack. Serve. Makes 4-5 dozen.