

# Chocolate Chip Cookies

*from the Gourmet Cookbook*

The chocolate chip cookie is a North American icon, but it's never been considered refined or particularly beautiful, until now. And as far as taste goes, the secret ingredient in superior chocolate chip cookies is a humble one: **salt**. It bumps up the flavour of the chocolate and brings everything into perfect balance. Today, you will get a chance to taste the difference for yourself. I will make my demo batch without salt and then you can compare.

## Ingredients:

125 mL margarine (unsalted butter is ideal)  
160 mL packed light brown sugar  
1-2 mL salt  
2 mL baking soda  
1 egg  
2 mL vanilla  
250 mL flour  
250 mL chocolate chips, semi-sweet



## Method:

1. Put rack in middle of oven and preheat oven to 400 F.
2. Beat together butter, sugar, salt and baking soda in a large bowl with a wooden spoon until fluffy.
3. Beat in egg and vanilla.
4. Add flour, blend until well combined.
5. Fold in chocolate chips.
6. Drop barely rounded  $\frac{1}{2}$  tsp of dough about  $1\frac{1}{2}$  inches apart onto ungreased baking sheets.
7. Bake batches until golden brown, 10-12 minutes per batch. Transfer cookies to racks to cool.