

Welcome back, Food Fans!

You know, nothing says “welcome to my home” or “thank you for having me” like a plate of fresh, homemade cookies. This recipe comes directly from my partner's personal recipe collection

Allison's Chocolate Chip Cookies

While it may not have been the first time Allison and I met, one of my first memories of knowing her was going to a cookout with some of our classmates. She brought a plate of delicious-looking cookies and said, “I just baked these, if you want one.” To this day, this recipe is our go-to for house warmings, board game nights and get togethers.

This recipe makes roughly a dozen cookies, depending on size, and uses:

1 1/4 cups unbleached all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
8 tablespoons unsalted butter, room temperature
1 3/4 cups sugar
1 egg
1/2 teaspoon pure vanilla extract, or vanilla bean paste
1 cup mix-ins

Start by preheating the oven to 375.

In a mixing bowl, whisk together the flour, baking soda, and salt.

If you want to use a mixer, it may be a little less work, but it's not too hard, if you don't have a mixer or don't want to dirty one, work the ingredients in by hand.

Use room temperature butter, or softened butter, but not liquid. Be aware that the more the butter is melted, the more the cookies will spread when baking.

Mix the butter, sugar, vanilla extract or vanilla bean paste and egg into the dry ingredients.

Stir in the mix-ins, mixing until just incorporated. We often use whatever chocolate chips we have on hand, but try experimenting with dark, semi-sweet, and milk chocolate chips, crushed almonds, mini-peanut butter cups, or any combination therein, or more.

Using a cookie scoop or a tablespoon, form dough balls and place on a cookie sheet with parchment or silicone baking mats, leaving a few inches of room in between.

Bake for 10-13 minutes. We generally check on them around the 10 minute mark and keep an attentive nose for the perfect smell.

Enjoy warm with a glass of milk.

Happy eating!