

# Semi Sweet Designs'

## Chocolate Chip Cookie Roll-Out Recipe

### Ingredients

- **1 cup** (two sticks) unsalted butter, softened
- **1 cup** packed brown sugar (Either light or dark is fine to use.)
- **½ cup** granulated sugar
- **2 eggs**
- **1 tbsp** vanilla extract
- **1 tsp** salt
- **1 tsp** baking powder
- **3 ½ cups** all-purpose flour
- **1 cup** mini semi-sweet chocolate chips

### Instructions

1. In a mixer, cream together butter and the two sugars. Mix until fluffy and well incorporated.
2. Add eggs, salt, vanilla extract, and baking powder and beat until well mixed.
3. Add flour a cupful at a time, to the butter/sugar/egg mixture. After everything is well mixed, the dough should be non-greasy to the touch. If the dough is still sticky, add an extra ¼ cup of flour.
4. With a hand spatula, fold in the mini chocolate chips and mix until just combined.
5. Roll to 1/4 inch thickness between two sheets of parchment or wax paper. (I love my Joseph Joseph rolling pin because the guides take the guesswork out of wondering if your cookies are the correct thickness and evenly rolled out.) After rolling, chill the dough for at least 30 minutes.
6. Once the dough is well chilled and hard to the touch, cut out shapes and place them on a parchment paper-lined, light-colored baking sheet. Chill the cutout shapes again before baking.
7. Bake at 375 degrees for 7-9 minutes. Remove from the oven before the first indication of the edges turning brown. Leave the cookies to cool on the baking sheet for 10 minutes.
8. Remove cookies from the baking sheet with a spatula and place on a cooling rack to cool before decorating.