

BEST SOFT & CHEWEY CHOCOLATE CHIP COOKIES

Lori Felber's Tried & True Recipe - Perfected

6 Tbsp. unsalted butter

3 Tbsp. honey

2 tsp. vanilla extract

1 Tbsp. apple cider vinegar

2 large eggs

1/3 cup less 1 Tbsp. granulated sugar

1/2 cup less 1 Tbsp. brown sugar

3/4 tsp. salt

1/2 tsp. baking powder

1/2 tsp. baking soda

2 cups all-purpose flour

1-1/2 to 2 cups semi-sweet chocolate pieces
depending how "chippy" you like

Preheat oven to 375°. Line cookie sheets with parchment paper or use Silpat baking sheets.

In large bowl, beat together butter, honey, vanilla extract, apple cider vinegar. Add eggs one at a time. Add sugars; beat until creamy. Combine dry ingredients (salt, baking powder, baking soda and flour) and mix in, just until combined. Stir in chocolate chips by hand.

Drop dough by teaspoonful (or use 1-1/4"-size scoop) onto the prepared baking sheets.

Bake exactly 9 minutes. Yields approximately 3 dozen 2-1/2" cookies. Yum!!