

Read A Line Do A Line Cooking.com

Source: Back of Ghirardelli Grand (Semi-Sweet) Chips bag

Recipe: Ghirardelli Grand Chocolate Chip Cookies

Ingredients:

2 cups all-purpose flour

½ tsp baking soda

½ tsp salt

¼ cup (1 ½ sticks) unsalted butter – melted & cooled slightly

½ cup granulated sugar

2/3 cup brown sugar

1 large egg

1 egg yolk

1 ½ vanilla extract

11 oz. Ghirardelli Grand Semi-Sweet Chocolate Chips

Steps:

Preheat oven to 375F

In medium bowl, combine flour, baking soda & salt

In a large mixing bowl, beat melted butter, sugar, & brown sugar for 2 minutes on medium

Add egg, yolk, & vanilla until well-combined.

Add dry ingredients in thirds & mix until just combined.

Fold in Ghirardelli Grand Semi-Sweet Chips

Drop by rounded tablespoon onto ungreased cookie sheets. Bake for 8 to 10 minutes or until edges just start to brown. Remove & let stand on cookie sheets for 2 minutes. Cool completely on wire racks.