

Soft, Soft, Soft Chocolate Chip Cookies

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An Entenmann's copycat recipe

Be prepared: These need to be refrigerated at least 1 hour before baking

Yields about 4 dozen 2-inch cookies

What You'll Need:

2 1/4 cups (270 grams) all-purpose flour

1 teaspoon baking soda

2 teaspoons cornstarch

1/2 teaspoon salt

3/4 cup (6 ounces, 169 grams) unsalted butter, melted

3/4 cup (128 grams) light brown sugar, packed

1/2 cup (100 grams) granulated white sugar

2 tablespoons Lyle's Golden Syrup (can substitute honey or corn syrup)

1 large egg

1 egg yolk

2 teaspoons vanilla extract

1 generous cup (about 80 grams) mini chocolate chips

What You'll Do:

1. In a small bowl, whisk together the flour, baking soda, cornstarch and salt.
2. In a large bowl, stir together the melted butter, light brown sugar, white sugar and the golden syrup until well-blended. Stir in the egg, egg yolk and vanilla extract. Add the flour mixture and stir until just combined. Fold in the chocolate chips. Refrigerate the mixture for at least one hour, but, honestly 8 hours would be better. I understand. Waiting is hard.

3. Roll the dough into 1-inch balls and place on parchment-lined baking sheets 2 1/2 inches apart. Bake for 10 minutes until still pale on top, but just beginning to get ever-so-slightly golden on the edges. See the notes above for baking tips.
4. Let cool on the baking sheet for 5 minutes before removing to cool further on a wire rack. Enjoy.