

## Ultimate chocolate chip cookies

Makes 24 - prep time: 10 min – total time 48 min – chilling

*These cookies are crispy at the edges, chewy in the center, and loaded with two kinds of chocolate. Feel free to add 2 cups of chopped walnuts or pecans to the dough.*

- 3 ½ cups all purpose flour  
(Spooned and levelled)
- 1 ¼ teaspoons baking powder**
- 1 ¼ teaspoons baking soda
- 2 teaspoons coarse salt**
- 1 ¼ cups (2 ½ sticks) unsalted butter, room temperature
- 1 ½ cups packed light-brown sugar**
- 1 cup granulated sugar
- 2 large eggs**
- 1 ½ teaspoons pure vanilla extract
- 1 ¼ cups milk chocolate chips**
- 8 ounces semisweet chocolate, chopped
- 1 cup (8oz) coconut

1. In a bowl, whisk together flour, baking soda, baking power, and salt.
2. In a large bowl, using a electric mixer, beat butter and sugars on medium high until light and fluffy, 6 minutes. Reduce speed to a medium-low and beat in eggs, one at a time. Beat in the vanilla. Mix in flour mixture just until incorporated; fold in chocolate chips, chunks and coconut
3. Using a ¼-cup ice cream scoop or a large spoon, drop dough onto a parchment lined baking sheet (you should have 24) and refrigerate 1 hour. Preheat oven to 350° with racks in upper and lower thirds. Arrange 6 unbaked cookies, 3 inches apart, on each of the two parchment-lined baking sheets. Bake until edges are light golden brown, 17 to 18 minutes, rotating sheets halfway through. Transfer cookies to a wire rack and let cool. Bake remaining dough using new parchment

To freeze: Freeze unbaked cookies on a baking sheet until firm; store in a reseal able plastic bag in the freezer, up to 1 month, bake from frozen.