

Elena's Signature Chocolate-Chip Cookies

by Elena LaVictoire

Ingredients

- 14 tablespoons butter, slightly softened
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 large egg, room temperature
- 1 cup sourdough starter, unfed
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups chocolate chips or M&Ms

Directions

In a large bowl, combine the softened butter and sugars.

Add the egg to the mixture, stirring until incorporated.

Stir in the sourdough starter and vanilla extract.

Add the flour, salt, and baking soda, careful not to overmix.

Finally, incorporate the chocolate chips and let the dough refrigerate for 15 minutes or refrigerate up to overnight. If you don't refrigerate, the cookies will be more like cake — which is good too!

When ready to bake the cookies, preheat the oven to 350°F. (Let the refrigerated cookie dough come to room temperature.)

Drop spoonfuls of dough onto a parchment-lined baking sheet.

Bake 8-10 minutes for a cake-like cookie.

Bake 6-8 minutes for a chewier cookie. The cookie MAY appear a little wet in the center and that is OK. It will continue to bake and be cooked throughout after being out of the oven for a few minutes.



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