

## Chocolate Chip Cookies

1  $\frac{3}{4}$  cups Self-Rising Flour

1  $\frac{3}{4}$  cups All Purpose Flour

1 tsp Salt

2 tsp Vanilla

1  $\frac{1}{2}$  cups Unsalted Butter

1  $\frac{3}{4}$  cups Dark Brown Sugar

1 cup Sugar

2 eggs

2 egg yolks

24 ounces Chocolate Chips/Chunks

1. Preheat oven to 350 degrees.
2. Lightly grease cookie sheets.
3. Sift both types of flour and salt in a large mixing bowl.
4. Melt butter. Add in brown sugar, vanilla, and sugar, mix thoroughly. Add eggs and egg yolks to the mixture.
5. Add the flour mixture into the butter mixture and stir until everything is completely combined. Add chocolate chips/chunks
6. Roll dough into balls and place on cookie sheets. Bake for 10 minutes. Allow cookies to cool, then enjoy.