Recipe for Almost Tollhouse Chocolate Chip Cookies

Here's a beloved classic ever-so-slightly tweaked. I made a full batch and scooped them out using a very small (1-3/8 inch) ice cream scoop. This made a lot (hallelujah). I then froze half the raw dough balls right on the sheet pan and popped them into a ziploc to be baked up a few days later. If you haven't discovered this secret yet, you're way, way behind the times.

1 cup white whole wheat flour
1-1/4 cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 sticks butter, at room temperature
3/4 cup granulated sugar
3/4 cup (packed) dark brown sugar
2 large eggs, at room temperature
2 teaspoons vanilla
1-1/2 cups miniature chocolate chips

Preheat oven to 375.

In a large bowl, whisk together the two flours, baking soda, and salt. Set aside.
In the bowl of a stand mixer, beat together the butter and two sugars on medium speed until creamy. Beat in the eggs and vanilla. Beat in the flour mixture in 3 separate additions, scraping the bowl with a rubber spatula a few times as you go. Stir in the chips.

Use the smallest ice cream scoop you have, or a tablespoon measure if you must, to drop the dough onto parchment (or silicone-mat) lined baking sheets. Bake for 7-8 minutes, or until done to your liking. (If you're making normal sized cookies instead of these smallish ones, plan to cook them longer.)

Cool on a rack. Devour.

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