

# Soft Chocolate Chip Cookies

## Ingredients

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1 1/4 c Flour  
1/2 t Salt  
1/4 t Baking Soda  
7 T Butter (room temperature)  
1/4 c Sugar  
1/4 c Brown Sugar  
1 Egg (room temperature)  
1 t Vanilla Extract  
3 T Sour Cream  
1 1/2 c Chocolate Chips

## Instructions

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1. Preheat oven to 350 degrees. Whisk together flour, salt, and baking soda. Beat butter and sugars with a mixer on medium-high speed until pale and fluffy, 3 to 5 minutes. Beat in egg and vanilla. Reduce speed to low. Add flour mixture in 2 batches, alternating with sour cream, and beat until just combined. Stir in chocolate chips by hand. Cover, and freeze for 10 minutes.

2. Using a 1 1/2-inch ice cream scoop or a tablespoon, drop dough onto baking sheets, spacing about 2 inches apart. Flatten slightly. Bake until centers are set and cookies are pale golden brown, 12 to 14 minutes.