Chewy Chocolate Chip Cookies

Ingredients

2 c Flour (plus 2 tablespoons)
1 t Baking Soda
2 t Cornstarch
1/2 t Salt
3/4 c Butter
1 c Brown Sugar
1/2 c Sugar
2 Eggs
2 t Vanilla Extract
1 1/2 c Chocolate Chips

Instructions

1. In a medium-sized bowl, whisk together the flour, baking soda, cornstarch, and salt. Set aside.
2. Put butter in small pan and melt, let butter brown then cool.
3. In a large bowl, beat together the cooled melted butter and the sugars with a hand-mixer for about one minute. Then, add in the eggs and vanilla extract. Beat until just combined.
4. Slowly add in the dry ingredients and mix briefly, just until there are no flour clumps left. Fold in the chocolate chips. Cover and refrigerate the dough for 30 minutes to an hour.
5. Remove the dough from the refrigerator and preheat the oven to 325 degrees, making sure the racks are in the middle of the oven.

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6.Scoop 2 tablespoons of cookie dough at a time
and roll into balls. Then, tear the balls in half
by pulling gently on both sides. Smush the two
halves together again, but this time have the
lumpy, torn sides face upward. Place on a baking
sheet lined with parchment paper, making sure the
cookies have plenty of space to spread.
7.Bake for about 13 minutes, rotating half-way
through, or until the cookies have spread out and
the edges are golden, but the center of the cookie
still looks soft and just slightly under-cooked.
Let cool on the baking sheets until the cookies
are firm enough to remove.