

## Soft & Chewy Sourdough Chocolate Chip Cookies

### Ingredients

- 8 tbsp. (115 g) unsalted butter
- 1 cup (210 g) light brown sugar, packed
- 1/2 cup (96 g) granulated sugar
- 2 large eggs
- 2/3 cup (158 ml) oil
- 1/2 cup (100 g) bubbly, active sourdough starter OR discard
- 1 tbsp. milk, room temperature
- 1 tbsp. real vanilla extract
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 1/4 tsp. fine sea salt
- 1 3/4 cups (238 g) all purpose flour (see notes below)
- 1 1/2 cups (204 g) bread flour
- 1 1/4 cups chocolate chips or more to taste.

### Instructions

1. Cream the butter, brown sugar and granulated sugar until light and fluffy.
2. Add the eggs, one at a time, beating well after each addition.
3. Add the oil, sourdough starter, milk and vanilla. Mix well. Scrape down the sides of the bowl as needed.
4. Add the baking powder, soda, and salt.
5. Add the flour. Mix well.
6. Fold in the the chocolate.
7. Dough should be soft and not stick to your hands.
8. Cover and chill the dough for 1 hr. The dough can be baked cold.
9. Preheat your oven to 350 F.
10. Portion the dough into 2 heaping tbsp. balls (about 30 g each). Place onto the baking sheets about 2 inches apart.
11. Bake the cookies for 11-12 minutes. If baking 2 pans at a time, swap racks half way through for even baking. Test bake a couple first to be sure of your time for best results, although, I rarely do this.
12. They will be light golden brown on the edges when ready. Cool on the baking sheet for 15 minutes to set up, and then transfer to a wire rack.

## Notes

1. This recipe can be made without sourdough starter. Simply decrease the amount of all purpose flour to 1 1/2 cups (204 g) total.
2. You can make these cookies with all purpose flour only, but the dough might be too sticky. Add a small amount of additional flour, if necessary.
3. I prefer semi-sweet chocolate chips, but any that you prefer will work, even chocolate chunks.

Makes about 36 cookies