

Darryl C. Murphy's chocolate chip cookies

Ingredients:

1 cup of flour

1/2 cup (one stick) of room-temperature butter

1/2 cup of sugar

1/2 cup of brown sugar

1 egg

1 ½ teaspoons of vanilla extract

1 teaspoon of baking powder

1/4 teaspoon of baking soda

1 cup of chopped dark chocolate chunks

Optional: 2 teaspoons of soy sauce, for a little umami flavor

Instructions:

1. Preheat your oven to 350 degrees.
2. Mix the flour, baking powder, baking soda and salt together in one bowl.
3. In a separate, larger bowl, cream together the sugars and butter until fluffy.
4. Mix the vanilla, egg, and soy sauce (in that order) into the butter mixture.
5. Gradually combine the dry ingredients with the wet ingredients in the large bowl.
6. Using a rubber spatula or spoon, mix in the chocolate chips.
7. Chill your dough in the freezer for ten minutes.
8. Scoop the cookies onto your baking sheet (Darryl recommends using an ice cream scoop).
9. Bake for 13-15 minutes.
10. Enjoy!