

Thin and Crispy Chocolate Chip Cookies

Makes 20 cookies

- 169 g all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- 113 g unsalted butter, melted and cooled
- 100 g granulated sugar
- 67 g packed light brown sugar
- 2 T light corn syrup or golden syrup
- 1 large egg
- 1 T milk (any kind)
- 2 tsp vanilla extract
- 170 g semisweet chocolate chips



1. Preheat the oven to **180°C**. Line large baking sheets with parchment paper.
2. In a medium bowl, whisk together the **flour, baking soda, and salt**.
3. In a stand mixer with the paddle attachment, beat the **butter, granulated sugar, brown sugar, and corn syrup** until very well combined.
4. Add the **egg, milk, and vanilla** and beat until very well combined.
5. Gradually add the **flour mixture** and mix until just combined, **do not over-mix**.
6. Gently stir in the chocolate chips. The dough will be very loose, sticky, and more like batter in consistency.
7. Drop dough by 1½ T rounds onto the prepared baking sheets, spacing at least 2 inches apart. Don't worry if the dough isn't perfectly round.
8. Bake for **about 12 minutes**, or until golden brown and flat, rotating the sheets halfway through baking.
Bake one sheet at a time for even cooking.
9. Let the cookies cool on the baking sheets **for 5 minutes** before using a thin spatula to remove to wire racks to cool completely.

Store in an airtight container for up to 5 days at room temperature. If desired, reheat the cookies in a 180°C oven for 3 to 5 minutes, or until warmed through.

<https://www.handletheheat.com/thin-crispy-chocolate-chip-cookies/>