

# Elí's Favorite Multi-chip Cookie Recipe

## Dry ingredients:

- 2 1/4 cups all-purpose flour.
- 1 teaspoon baking soda.
- 1 teaspoon salt.

## Wet ingredients:

- 2 sticks unsalted butter, softened.
- 3/4 cups granulated sugar.
- 3/4 cups packed brown sugar.
- 1 teaspoon vanilla extract.
- 2 large eggs.

## Chips to use in cookies (amounts can vary):

Milk chocolate chips.

Dark chocolate chips.

White chocolate chips.

Milk chocolate M&Ms.

Butterscotch chips.

Note: I normally use a combination of 2 types of chips, but if you want, be creative and add more!

## Instructions:

Step 1- Preheat oven to 375°F.

Step 2- In a small bowl, combine dry ingredients. Mix until fully combined.

Step 3- In a separate larger mixing bowl, beat butter, granulated sugar, brown sugar, and vanilla extract until creamy. Add eggs, one at a time, beating well after each addition.

Step 4- Beat in dry mixture gradually. Stir in chips.

Step 5- Drop by rounded tablespoon onto ungreased baking sheets.

Step 6- Bake 9-11 minutes or until golden brown.

Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

## Ideas for additions:

These are just some ideas for I had while testing the recipe that I very much enjoyed.

First, marshmallows. If you'd like to add these, lay them on top of the cookies while they are still cooling. this will allow the marshmallows to melt, but not caramelize.

Another addition I liked was cinnamon. if you add about 1/2 tablespoon while stirring in the chips, it will not overpower the flavor.