Sourdough chocolate chip cookies! The most delicious recipe I've ever had! Half a cookie is missing due to the "toddler tax" 🤣 He liked them too lol.

INGREDIENTS

* 4 cups all-purpose flour
* 2 tsp baking soda
* 4 tsp corn starch or arrowroot
* 2 tsp salt (coarse salt)
* 3 sticks (1 & 1/2 cups) of browned butter, cooled
* 2 cups brown sugar
* 1/2 cup cane sugar
* 1 egg + 1 egg yolk
* 1 Tbsp pure vanilla extract
* 1 cup sourdough discard
* 1.5 cups semi-sweet chocolate chips
* 1.5 cups milk chocolate chips

DIRECTIONS

1. Combine all dry ingredients in a bowl and set aside.
2. In a stand mixer or large bowl, combine the cooled butter and sugars. Mix until combined.
3. Add in egg and egg yolk, one at a time, and stir till combined. Add in vanilla and sourdough discard and mix.
4. Add in half of the dry ingredients, then mix till just incorporated. Add remaining flour mixture. Do not overmix or you'll have tough cookies.
5. If your mixture is too wet, add 1 Tbsp of flour at a time till it's a good texture; if it's too dry, add a little bit more melted butter.
6. Mix in your chocolate chips.
7. Cover with plastic and stick in the fridge for 30 mins. Make 2 Tbsp balls and place on parchment-lined baking sheet.
8. Preheat oven to 350°F and bake for 12–14 mins. Don't overbake! Cool on rack. Stays fresh for a few days in a ziplock bag.

NOTES

* These cookies make a huge batch. The browned butter adds such an amazing nutty flavor. Don't skip it!

* You can add in nuts, marshmallows, toffee chips or anything else you'd like