**Chocolate Chip Cookies**

3/4 teaspoon baking soda
½ tsp. salt

1 3/4 cups (220 grams) all-purpose flour

1/2 cup unsalted butter, at room temperature
¼ cup sugar
3/4 cup plus 2 tablespoons packed light or dark brown sugar
1 large egg
1 teaspoon vanilla extract
1 cup chocolate chips

Heat oven to 375°F (180°C) and line a baking sheet with parchment paper.

Combine the baking soda, salt, and flour and set aside.

In a large bowl, cream the butter and sugars together with an electric mixer until very light and fluffy.

Add egg and vanilla, beating until incorporated, and scraping down the bowl as needed.

Beat in baking soda, salt, and flour on a low speed until just mixed. The dough will look crumbly at this point. With a spatula, fold/stir in the chocolate.

Scoop cookies into mounds, spacing them apart on the prepared baking sheet. Bake for 11 to 12 minutes, until golden on the outside but still very gooey and soft inside.

**Sugar Cookies**

1 1/2 cups flour

1/2 tsp. salt

1/4 tsp. baking powder

1/2 cup unsalted butter (1 stick)

3/4 cups granulated sugar

1 1/2 tsp. vanilla extract

 1 egg

*¼ cup sugar for rolling*

Preheat oven to 400 degrees and line two cookie sheets with parchment paper.

In a small mixing bowl, combine flour, salt, baking powder, and stir to combine thoroughly.

In a separate medium mixing bowl, combine butter, sugar, and vanilla extract. Cream with an electric mixer until very light and fluffy, about 2 minutes. The butter should lighten in color and become very pale yellow. Add the egg and continue to beat for another 2 minutes, or until the mixture is very light and fluffy. Be sure to beat the mixture until fluffy; cookies will not spread out unless this step is done properly.

Once the butter mixture is fluffy, add the flour mixture into the butter mixture in two additions. Beat with an electric mixer just until combined. Do not overmix as this will result in cookies that are tough and that do not spread out.

Place the remaining ¼ cup of sugar in a bowl. Scoop and roll cookies in sugar. Place cookies on parchment lined cookie sheets about 1 inch apart. Bake for 10-12 minutes, or until the cookies are slightly golden on the edges. Cool on a wire rack before serving.

*For snickerdoodles, add ½ tsp. of cinnamon to the sugar topping before rolling the cookies.*