

President Fitts' chocolate chip cookie recipe

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To start getting everyone in the holiday spirit, President Mike Fitts shares his favorite chocolate chip cookie recipe for all to enjoy.

In the spirit of this special season, on the cusp of a new year, Renée and I wish you, the members of the Tulane family, many moments of joy (and cookies). To help you get started on the latter, here's a favorite recipe to warm your kitchen this holiday season.

- Mike Fitts

Fitts' Favorite Chocolate Chip Cookie

Ingredients:

½ cup granulated sugar
¾ cup packed dark brown sugar
1 teaspoon salt
½ cup unsalted butter, melted
1 egg
1 teaspoon vanilla extract
1 ⅓ cups all-purpose flour
½ teaspoon baking soda
8 oz semi-sweet chocolate chips or bars chopped into chunks

Preparation:

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together both sugars, salt, and butter until smooth.
3. Whisk in the egg and vanilla, mixing until smooth and consistent.
4. Add flour and baking soda, folding the mixture with a spatula, just until flour is incorporated. Fold in the chocolate chips.
5. Scoop the dough with 1 1/2 tablespoon scoop onto the parchment paper-lined baking sheet, leaving space between cookies and the edges of the pan so that the cookies have room to spread evenly.
6. Bake for 12-15 minutes, or until the edges have just started to brown.
7. Cool before serving and enjoy!

Baker's Notes:

- This recipe should make 24 cookies if prepared as noted. A different size cookie scoop will change size and yield.
- Higher quality ingredients will result in richer-flavored cookies, particularly the difference in butter and chocolate. Additionally, different types of salt will impart a higher or lower salinity level and the darker the dark brown sugar will give a browner dough and more complex-tasting cookie.
- Beware of differences in oven temperatures. Depending on how hot or cool your oven runs, a 12 minute bake at 375°F vs. a 15 minute bake at 350°F will give you a chewier or crispier cookie, respectively. An oven thermometer can give you a better sense of whether your oven is preheating to the right temperature.