

Secret Crunch Chocolate Chip Cookie Recipe

An Easy Twist on a Traditional Favorite

Prep: 25 minutes

Bake: 10 minutes/batch

Makes: 4½ dozen, 54 servings

Use: Make it tonight or for a Christmas cookie, add colored sugar sanding!

Ingredients

- 1 cup butter, softened
- 1 cup sugar
- 1 egg
- 2 teaspoons vanilla extract
- 2½ cups all-purpose flour
- ¼ teaspoon salt
- 1¼ cups semisweet chocolate chips

Directions

In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour and salt; gradually add to creamed mixture and mix well. Stir in chocolate chips.

Drop by rounded teaspoonfuls 2 inches apart onto greased baking sheets. Flatten slightly with a glass dipped in sugar. Bake at 375° for 7-8 minutes or until bottoms are browned. Remove to wire racks. Store in an airtight container.

Story Behind the Recipe

This recipe was baked on *Good Morning America* with Taste of Home Editor-in-Chief, Catherine Cassidy. She was joined by basketball star and pop culture icon Kris Humphries and his mom, who shared this traditional recipe that was handed down in their family. GMA host Lara Spencer was intrigued by the cool technique (see photo above).



Secret Ingredient **sugar** adds an explosion of flavor and crunch!

