

# TIPS FOR THE BEST COOKIES, *EVERY TIME!*

*Your go-to guide for bakery-worthy cookies at home.*

All the tried-and-true techniques I use for cookies that bake up perfectly every time - chewy centers, crisp edges and big time flavor!

- ➔ **Start With Room Temperature Ingredients**  
Butter and eggs mix more evenly when they're not cold which leads to better texture and even baking.
- ➔ **Don't Skip The Brown Butter**  
For added depth of flavor and extra richness, always brown the butter if the recipe calls for it. It's worth it!
- ➔ **Measure Flour Carefully**  
Too much flour leads to dry cookies. For best results, weigh the flour or use the spoon and level method.
- ➔ **Chill The Dough**  
A short chill time helps control spread and enhances the flavor of cookies.
- ➔ **Use A Cookie Scoop**  
Even size = even baking. Plus, your cookies will look as good as they taste!
- ➔ **Do Not Overbake**  
Cookies continue to bake as they cool. For soft and chewy perfection, pull cookies from the oven when the centers are still slightly underbaked.
- ➔ **Finish With A Little Something Extra**  
A sprinkle of flakey sea salt or a few extra chocolate chips on top takes homemade cookies from good to amazing!