

# Macklesmores

## Ingredients

- 1 pound sweet butter
- 1 cup sugar
- 2 cups light brown sugar
- 2 eggs
- 2 egg yolks
- 1 ½ teaspoons vanilla
- 1 teaspoon salt
- 2 teaspoons baking soda
- 4 ½ cups all-purpose flour
- 3-4 cups chocolate chips

## Preparation

Melt the butter. Whisk in both sugars and cool to room temperature. Add vanilla and eggs one at a time and beat well. Stir in dry ingredients then chips, then wrap and chill 60 minutes. Big 325 degrees convection on sheet pans with parchment till lightly browned, about 10 minutes, using a medium scoop (about 60 cookies). Turn pan in oven when there's 3 minutes left on the timer refrigerator between batches. Cool at least 5 minutes before removing to rack.