

# Katie Kate Aitchison's



## AMAZING Sea Salt Chocolate Chip Cookies



There are cookies and then there are COOKIES. The former are good. The latter are *life-changing*.

My wife, Katie Kate (called “Katie” by some and “Kate” by others), makes a chocolate chip cookie that absolutely belongs in the “life-changing” department.

You can’t buy these kind of cookies in a grocery store and you rarely find anything like them in a bakery. They are a unique treat in that they combine two important categories unfortunately all too often kept apart in the world of cookies: the **salty** and the **sweet**.

With just the right amount of sea salt infused into each bite, Katie Kate’s Chocolate Chip Cookies not only pair beautifully with a tall glass of milk, but even more so with an icy mug of beer. 🍪 + 🍺 = 😊

So, do yourself a favor and whip up a batch of these cookies the next time you’re ready for something sweet. I can promise you you will NOT be disappointed. But be forewarned: These cookies have been known to be quite addictive... It is highly encouraged to make these only when preparing to get together with others or else you risk the chance of eating WAY more of these delectable desserts than you ever imagined!

**ENJOY!**

*- Greg*

(Katie Kate’s lucky husband)



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#### INGREDIENTS

2 sticks butter (softened)

1/2 cup white sugar

1 1/2 cups dark brown sugar (packed)

2 eggs (\*see note on next page)

2 tsp vanilla

3 1/3 cups flour

2 heaping tsp coarse sea salt\*\*

1 tsp baking soda

1 1/2 tsp baking powder

2 1/4 cups semi-sweet chocolate chips\*\*\*

\*Key ingredient! After making your first batch you may want to adjust as desired.

\*\*The kind and amount of chocolate chips have varied over the years. I prefer *more* chocolate chips, Kate less. Originally, white chocolate chips were included but these were eventually sidelined due to a family vote and in order to make way for more semi-sweet chocolate chips. 😊

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\*I'm not sure how much this matters in cookies or not, but since we have backyard chickens, we typically use their really fresh, high quality eggs.



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## INSTRUCTIONS

1. Combine butter and sugar and cream for 3 minutes until it almost looks like fluffy frosting. Scrape down the sides of the bowl.



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2. Add eggs and vanilla and cream for another 2 minutes. Scrape down the sides of the bowl.



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3. In a separate bowl, add all the dry ingredients together and mix with a fork. Slowly add the combined dry ingredients to the butter/sugar/egg/vanilla mixture, making sure the flour mixes into the dough until you can barely see any white streaks.



\*Note: These cookies have a tendency to come out flat if you do not first chill the dough. If you are planning to bake them immediately, add another 1/4 cup flour.

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## INSTRUCTIONS

4. Add chocolate chips. Mix until combined.



\*PRO TIP: Before baking, chill your cookie dough overnight in the fridge (or outside on a cold winter night!). Cookie dough can be refrigerated up to 36 hours before baking. It helps the flour and butter absorb together and gives the cookies a deeper color and flavor.

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5. Bake for 10-12 minutes at 360 degrees on a parchment lined cookie sheet (for faster cleanup). After taking cookies out of the oven, let them rest on the cookie sheet for a few minutes before moving them to a cooling rack.



\*Katie and I greatly differ on the cooking time. I like my cookies to be *barely* cooked so they are super soft and chewy whereas Katie prefers hers to be a bit on the firmer/browner side. Play around with the cooking time to determine your preferred final product (you might just have to make another batch of cookies to figure this out! 😊😊)



From our family to yours, we hope you enjoy these cookies and make enough to share with others!

Know of our prayers for you and God bless!

- The Aitchisons

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