# Only Chocolate Chip Cookie Recipe You'll Ever Need

3/4 c unsalted butter
3/4 c brown sugar
1/4 c granulated sugar
1 egg
2 tsp vanilla extract
2 c all purpose flour
2 tsp cornstarch
1 tsp baking soda
1/2 tsp salt
1 c chocolate chips

Using a mixer, cream butter and sugars until fluffy.  Add egg and vanilla.  Mix in dry ingredients. Stir in chocolate chips.  Roll dough into 1" balls and chill for at least 30 minutes.  Preheat oven to 350 degrees F and bake for 8-10 minutes.  Cookies will not spread, and they will only get lightly browned on the edges.  Beware of burning!  Let them cool on a cooling rack for as long as you can stand before you indulge.  ENJOY!