Thin and Crispy Chocolate Chip Cookies

1 1/4 cups flour

3/4 cup salt

1/4 teaspoon baking soda

8 Tablespoons butter, melted and cooled

1/3 cup sugar

1/3 cup brown sugar

3 egg yolks

1 1/2 Tablespoons whole milk

2 teaspoons vanilla

3/4 cup mini chocolate chips

Whisk together flour, salt and baking soda.

Cream together melted butter and sugars in standing mixer.

Add egg yolks, 1 at a time, milk and vanilla.

Slowly add flour mixture until just combined.

Fold in chocolate chips with a rubber scraper.

Divide dough into 16 portions and place on 2 silpat lined baking sheets.

Roll cookies into a ball and bake 16-18 minutes at 350.

Let cool on cookie sheet for 20 minutes.