Yield: 3 dozen large (3") cookies.

1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.

2. In a large bowl, combine the sugars, butter, salt, vanilla and almond extracts, vinegar, and baking soda, beating until smooth and creamy.

3. Beat in the egg, again beating until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.

4. Mix in the flour, then the chips.

5. Scoop 1¼" balls of dough onto the prepared baking sheets, leaving 2" between them on all sides; they'll spread.

6. Bake the cookies for 11 to 12 minutes, until edges are golden brown.

7. Remove the cookies from the oven, and cool on the pan until they've set enough to move without breaking. Repeat with the remaining dough.

**Ingredients:**
- 2/3 cup light brown sugar, firmly packed
- 2/3 cup granulated sugar
- 12 tablespoons (¾ cup) unsalted butter, room temperature
- ¾ teaspoon salt (use ½ teaspoon salt if you use salted butter)
- 2 teaspoons vanilla extract
- ¼ teaspoon almond extract, optional
- 1 teaspoon vinegar, cider or white
- 1 teaspoon baking soda
- 1 large egg
- 2 cups King Arthur Unbleached All-Purpose Flour
- 2 cups semisweet chocolate chips

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