

BAKING BASICS: Chewy Chocolate Chip Cookies

Makes:

About 4 dozen cookies

Ingredients:

- 2 cups (8.5 oz) all-purpose flour
- 1 1/4 tsp salt
- 1/2 tsp baking soda
- 1/4 tsp baking powder
- 1 stick (4 oz) unsalted butter, at room temperature
- 1 stick (4 oz) unsalted butter, browned and cooled (throw a single ice cube in there to help it cool down)
- 3/4 cup granulated (white) sugar
- 2/3 cup dark brown sugar
- 2 tsp vanilla extract
- 8 - 12 oz chocolate (I prefer less chocolate in my cookies, but use more if you like. I chose a mix of chopped bittersweet chocolate & dark chocolate chips.)

Directions:

1. In the bowl of your stand mixer fitted with the paddle attachment, cream room temperature solid butter (NOT the browned butter) and granulated (white) sugar until light and fluffy.
2. Add eggs, one at a time, beating for 15-30 seconds after each addition to ensure each egg gets fully incorporated. Scrape down the sides and bottom of the bowl.
3. Add vanilla, brown sugar, and browned butter and mix for another minute. Again, scrape down the bottom and sides of the bowl.
4. Add salt, baking powder, baking soda, and about two-thirds of the flour to your mixer bowl. Mix until combined.
5. Add the rest of the flour and your chocolate. Mix just for a few seconds, until flour is combined.



6. Age your dough in the fridge. Sound crazy? Maybe. Basically, you have a choice here. Fridge your dough for a minimum of two hours. After that, it's up to you. If you "age" your cookie dough in the fridge overnight, or even over two days, the flavors develop and deepen, which results in an even tastier cookie. I actually baked some of the dough the day I made it, some the next day, and the rest the day after and yes, you can taste a difference.
7. When you're ready to bake, preheat your oven to 375F and line your baking sheets with parchment.
8. Scoop dough in rounded tablespoons (or in any other desired size -- just remember, the size will impact your baking time).
9. Bake for 8-12 minutes (keep an eye on your first batch to get a sense of how it goes – your time will vary based on your oven!)
10. Cool, then EAT! For the record, these bad boys would be great with some ice cream sandwiched in the middle. Just sayin'.

