

Classic Chocolate Chip Cookies

recipe from ChefSteps.com

Ingredients

- 200g butter
- 200g brown sugar
- 180g sugar, granulated
- 15g Kosher salt
- 5g baking soda
- 20g vanilla extract, pure
- 100g eggs, about 2 whole
- 400g pastry flour
- 300g 40% milk chocolate, chopped

Instructions

- In the bowl of a stand mixer with paddle attachment, combine the butter, brown sugar, sugar, Kosher salt and baking soda.
- Mix on medium for 2 minutes.
- Increase the speed to medium-high and mix for 2 more minutes. Pause to scrape down the sides. The dough should be a pale tan colour with a fluffy, whipped texture.
- While the mixer is going, add vanilla.
- Drop the eggs in as slowly as possible to ensure that they properly emulsify into the butter mixture.
- Increase the mixing speed to high, then continue mixing for another minute or so, until eggs are fully incorporated.
- Add flour and chopped chocolate to the mixer and mix until all the flour is incorporated.
- Preheat oven to 350F. Grease a cookie tray or line it with parchment paper.
- Portion cookies into ball shapes - ours are 65g - and drop onto a cookie tray.
- If you want perfectly shaped, smooth-crust cookies, transfer to the fridge and chill for at least 15 minutes.

- Bake cookies for 13 to 14 minutes at 350F.
- Transfer those beauties to a cooling rack and do your best to leave them alone for about 10 minutes or so. The texture will improve as they cool.

Notes