

Chocolate Chip Cookies

Source: Cook's Illustrated

Prep Time:1 hour

Cook Time:28 minutes

Total Time:1 hour 30 minutes

Ingredients:

Single Recipe	Double Recipe
1¾ cups unbleached all-purpose flour (8¾ ounces)	17.5 oz (1lb, 1.5oz) unbleached all-purpose flour
½ teaspoon baking soda	1 tsp baking soda
14 tablespoons (7 ounces) unsalted butter, divided	20 tbsp + 8 tbsp unsalted butter (2.5 sticks + 1 stick)
¾ cup (5¼ ounces) dark brown sugar	10.5 oz dark brown sugar
½ cup (3½ ounces) granulated sugar	7 oz granulated sugar
1 teaspoon salt	2 teaspoon salt
2 teaspoons vanilla extract	1 tbsp vanilla extract
1 egg	2 egg
1 egg yolk	2 egg yolk
1¼ cups semisweet chocolate chips	2.5 cups semisweet chocolate chips
¾ cup chopped pecans or walnuts, toasted (optional)	1.5 cup chopped pecans or walnuts, toasted (optional)

Directions:

1. Preheat oven to 375 degrees F.
2. In a medium bowl, whisk together the flour and baking soda; set aside.
3. Heat 10 tablespoons of the butter in a 10-inch stainless steel or cast iron skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1 to 3 minutes.

Remove skillet from heat and transfer the browned butter to a large heatproof mixing bowl. Stir the remaining 4 tablespoons butter into the hot browned butter until completely melted. Set aside and let cool to room temperature.
4. Add both sugars, salt, and vanilla to the bowl with the butter and whisk until fully incorporated. Add the egg and egg yolk and whisk until the mixture is smooth with no

sugar lumps remaining, about 30 seconds.

Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat this process of resting and whisking 2 more times (3 times in total) until the mixture is thick, smooth, and shiny.

Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and give the dough a final stir to ensure there are no hidden flour pockets.

5. Scoop the dough onto prepared baking sheets in 1-2tbsp portions, and arrange them 2 inches apart on the prepared baking sheets, about 9-12 dough balls per sheet.
6. Bake the cookies 1 tray at a time until the cookies are golden brown but still puffy, and the edges have begun to brown but centers are still soft, 10 to 14 minutes (usually ~12), rotating the baking sheet halfway through baking. Transfer the baking sheet to wire rack and allow cookies to cool completely before serving. Cookies can be stored in an airtight container at room temperature for up to 3 days.

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