



NYT Chocolate Chip Cookies

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BAH Note: I found it to be much easier to weigh out the dry ingredients than to measure by volume. If you have a kitchen scale, it's worth using for this. Also, the recipe calls for a standard 3 fluid ounce size ice cream disher as the portion size. I should warn you that this makes a HUGE cookie. I am not exaggerating when I say you will end up with cookies 3 to 4 inches in diameter. Using a smaller ice cream disher (I guess about 1 fluid ounce) worked ok and produced average size cookies. But I think the solution is to actually use two smaller scoops worth.

If baked correctly, the cookies will be soft. Don't be tempted to let them get too brown in the oven. When I used a standard disher, the baking time was approximately 18 to 20 minutes. When I scaled back to a smaller disher, the time was more like 14 to 16 minutes. I imagine that two small scoops would be somewhere in the middle.

Lastly, this dough needs to sit in the fridge. The recipe says 24 to 36 hours. The best I could manage was about 18 hours. Really, it was all I could do not to pick at the dough so I think I was lucky it got that much time in the cooler.

- 8 1/2 ounces (2 cups minus 2 tablespoons) cake flour
- 8 1/2 ounces (1 2/3 cups) bread flour
- 1 1/4 teaspoon baking soda
- 1 1/2 teaspoon baking powder
- 1 1/2 teaspoons kosher salt
- 10 ounces (2 1/2 sticks) butter, softened
- 10 ounces (1 1/4 cups) light brown sugar
- 8 ounces (1 cup) granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 1/4 pounds bittersweet chocolate chips or chunks
- Sea salt (since I use salted butter, I omitted this)

Combine flours, baking soda, baking powder, and kosher salt in a bowl. Whisk to combine.

Using a stand mixer fitted with a paddle attachment, cream butter and sugars until very light and fluffy, about 3 to 5 minutes. Add the eggs, one at a time, mixing well after each addition. Mix in the vanilla. Scrape down the sides of the bowl as needed. Reduce the mixer speed to low then add the dry ingredients (BAH Note: be prepared for flying flour because this step will be kind of messy) and mix until just combined. Add the chocolate chips and mix to just combine. Transfer

dough to a gallon plastic storage bag or press plastic wrap against the dough in the bowl and refrigerate for 24 to 36 hours.

When you're ready to bake, remove the dough from the refrigerator and let it soften (BAH Note: you do not want to try and scoop this dough while it's still chilled. Because there's so much dough, mine needed about an hour before it was really scoopable.)

Heat the oven to 350 degrees and line a baking sheet with parchment paper or a nonstick mat.

Using a standard size ice cream disher, scoop six mounds of dough onto the baking sheet, making sure to space them evenly. Sprinkle lightly with sea salt (if using) and bake until just starting to turn golden brown, but still soft, 15 to 20 minutes. Transfer baking sheet to a wire rack for 10 minutes then transfer the cookies onto the rack to cool completely.

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