

# Kristine's World's Best Chocolate Chip Cookies

yields 16-18 cookies

2 cups **minus** 2 Tablespoons cake flour (8.5oz.)

1 2/3 cups bread flour (8.5 oz.)

1 ¼ teaspoons baking soda

1 ½ teaspoons baking powder

1 ½ teaspoons coarse salt

1 ¼ cup unsalted butter (that's 2.5 sticks)

1 ¼ cup light brown sugar (10 oz.)

1 cup **plus** 2 Tablespoons white sugar (8 oz.)

2 large eggs

2 teaspoons vanilla extract

any amount between 1/4 to 3/4 cup milk chocolate chips

any amount between 1/4 to 3/4 cup semi-sweet chocolate chips

any amount between 1/4 to 3/4 cup dark chocolate chips

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- Sift cake flour, bread flour, baking soda, and baking powder into a bowl. Set aside.
- Measure out coarse salt and put into baggie. With edge of weighted object, crush the salt into a slightly finer grind. Set aside.
- Cream butter and sugars together until very light – about 5 minutes.
- Add eggs, one at a time, mixing well after each addition.
- Add in the vanilla
- Reduce mixer speed to low and add in dry ingredients and salt.
- Stir in chocolate chips
- Cover dough with plastic wrap – pressing the plastic wrap against the dough – and refrigerate dough for 24 – 72 hours.
- When ready to bake, preheat oven to 350.
- Line a baking sheet with *parchment paper* (helps the cookies spread).
- Measure out ¼ cup of dough and roll into a ball. Put 6 balls on each baking sheet.
- Put only one baking sheet into the oven at a time. Bake for 15-20 minutes until the cookies are golden brown but still soft.
- When sheet of cookies is done, remove from oven and put the sheet on a wire rack for 10 minutes (they continue cooking a bit) – THEN transfer the cookies to another wire rack to cool. While you are doing this, you can put another sheet with dough-balls into the oven. (Bake only one sheet at a time.)

## NOTES:

### The flour...

The gluten & proteins in the cake and bread flour are what give this cookie its texture. Using regular all-purpose flour in this recipe will make the cookie more cake-y and less chewy.

### The salt...

The idea with the coarse salt is to give you little bursts of SALT flavor as you eat the cookie, which compliments the chocolate. Using regular salt won't give you that same, subtle experience. That said, I found using coarse salt as-is gave me TOO much of a salt-burst, so I grind mine down a bit first – to a level between coarse and regular. It's important though that you measure out the amount **before** you grind it down. Cuz if you just grind a bunch and **then** measure the amount, you'll actually be adding more salt than is called for. Trust me.

### The chips...

The subtle magic of the taste of these cookies is that your mouth is always surprised – it gets a different combo of chocolate flavor in each bite. (Yes, you could use only one type of chip if you wanted to.)

### The dough...

The weird thing is that although these cookies taste amazing, you will probably think the dough itself tastes very bland. It is. So, if you're in the mood to actually enjoy eating some cookie dough, make a batch of Toll House ☺

### The chill time...

It really does affect the level of awesomeness. I usually chill for no less than 36 hours. Usually between 36-48. The chill time lets the gluten and protein in the flours activate and also combine with the butter. Again, trust me.

### The dough-balls...

When I say each cookie uses 1/4c. of dough I mean it. And don't scrimp. The dough-balls are huge. Only after seeing the photo below was I convinced that, yeah, okay, they are supposed to be big. The balls freeze well. The cookies taste best the day they are baked, so you can keep dough balls in the freezer and bake them fresh when needed.

