

BEST CHOCOLATE CHIP COOKIES

By Arlene B.



The following recipe showed up on my news feed a few weeks ago. (The website is below if you want to see the pictures.) I decided to give it a try last weekend. This is definitely going to be the chocolate chip recipe I use from now on. It is crispy around the edges and soft in the middle and I made two separate batches to see if it produced the same results each time. You don't need to pull out any type of mixer, just two bowls, one for the dry ingredients and one for the melted butter, sugars, eggs, and vanilla, a whisk, and a wooden spoon. The recipe below is as it appears online. I didn't bother to melt the butter on the stove, I just put it in a microwave safe mixing bowl and carefully melted it in the microwave. But I followed the other directions except for making much smaller cookies, yielding around 4 dozen cookies, cutting back on the salt and using silicone sheets on my cookie pans. Makes about 28 cookies (large)

INGREDIENTS

- 1 cup | 225 g unsalted butter, chopped
- 3 1/4 cups | 415 g all-purpose flour
- 1 1/4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons medium-grained kosher salt
- 1 1/4 cups | 320 g packed light brown sugar
- 1/2 cup | 100 g granulated sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 12 ounces | 340 g semisweet or bittersweet chocolate, chopped

METHOD

Preheat an oven to 360°F | 180°C. Line two baking sheets or sheet pans with parchment paper.

In a medium saucepan over the lowest heat possible, melt the butter. There should be no sizzle, crackling or pops; let the butter ooze into liquid, without boiling, so minimal moisture is lost. Stir regularly, until the butter is almost completely melted. (This is a good time to chop the chocolate.)

In a bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.

Pour melted butter into a large bowl, and then whisk in the sugars. The mixture may look to seize but will relax with a few seconds of stirring. Add the eggs, one at a time, whisking briskly after each addition, but only to combine. Stir in the vanilla. Use a wooden spoon or silicone spatula to stir in the dry ingredients. Once mostly blended, fold the chocolate into the dough until the remaining flour is incorporated and the dough no longer looks dusty. Bring any stray ingredients up from the bottom of the bowl. Do not over mix.

If the dough seems warm or looks overly glossy, refrigerate for 5 minutes. Roll into balls

using 3 tablespoons of dough for each. Arrange on the prepared pans, leaving 3 inches in between each. Sprinkle with sea salt, if using. Bake in the hot oven until the tops are cracked and lightly golden, yet still soft at the center, 10 to 12 minutes, rotating pan halfway through cooking. Leave the cookies on the sheet pan for 2 minutes, then transfer to a wire rack to cool. Continue shaping and baking cookies with the remaining dough, making sure to use a cold sheet pan for each batch.

Cookies can be kept at room temperature in an airtight container for up to 1 week.

NOTES :

I prefer baking batches one tray at a time, but two pans can be baked together, one on a rack in the upper third, and one in the lower. Rotate pans from top to bottom and front to back once while baking.

To make ahead, shape the dough in scoops or logs, wrap tightly, then seal in bags, and keep in the freezer for up to 3 months. Frozen scoops can be baked without defrosting, while logs should be held in the fridge until soft enough to slice. Reduce oven temperature to 330°F/165°C and increasing the baking time as needed.

Source: <https://www.taraobradys.com/recipes-in-full/2019/5/1/tara-obradys-basic-great-chocolate-chip-cookies>

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