

Giant Fleur de Sel Chocolate Chunk Cookies

2 cups all-purpose flour, spooned and leveled
1 1/2 teaspoons baking soda
1 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
1 cup granulated sugar
3/4 cup packed light-brown sugar
2 large eggs
2 teaspoons pure vanilla extract
4 - 100 gram bars of Lindt Fleur de Sel Chocolate. coarsely chopped
Fleur de Sel for sprinkling (optional)

1. Preheat oven to 375 degrees. In a medium bowl, whisk together flour, baking soda, and salt. Set aside.
2. In a large bowl, with an electric mixer, beat butter and sugars until light and fluffy. Add eggs one at a time, beating well after each addition until combined; mix in vanilla.
3. With mixer on low speed, add flour mixture; mix until just incorporated. With a rubber spatula or wooden spoon, stir in chocolate chunks.
4. Drop 1/4-cup mounds of dough onto parchment lined baking sheets, at least 4 inches apart and away from edges of pan. (You will fit about 4 cookies to a sheet; bake in two batches, using two baking sheets per batch.) Bake until golden, 14-15 minutes, rotating sheets front to back and from top to bottom of oven halfway through.
5. As soon as they come out of the oven, sprinkle each cookie with a pinch of fleur de sel. Cool 1 to 2 minutes on baking sheets, then transfer to a rack to cool completely. Store in an airtight container up to 2 days.