

Salt and Serenity

The Perfect Chocolate Chunk Cookie

This recipe first appeared on food blogger Ashley's site, www.notwithoutsalt.com. I have adapted it very slightly, by cutting back on the amount of chocolate, since I use a very intensely flavoured chocolate.

This recipe makes about 32 cookies, using an ice cream scoop measuring 2 inches across. If you do not have an ice cream scoop, make the cookies about 2 ½ tablespoons in size.

2 sticks (8 oz.) unsalted butter, softened

¼ cup granulated sugar

¼ cup Turbinado sugar

1¾ cup light brown sugar, packed

2 eggs

2 tsp. vanilla

3½ cups all-purpose flour

1½ tsp. baking soda

¾ tsp. salt

12 oz. Valrhona Guanaja Feves, or other good quality chopped bittersweet chocolate
Fleur de Sel or other coarse sea salt for sprinkling

1. Preheat the oven to 350°F. Set rack in the middle of the oven.
2. Cream the butter and the sugars on medium-high speed until light, 4-5 minutes. Scrape down the sides of the bowl a couple of times during this process. Continue mixing while adding the eggs one at a time. Make sure each egg is incorporated before adding the next. Add the vanilla. Scrape down the bowl with a spatula.
3. Combine the flour, soda and salt in another bowl. Mix with a whisk. With the machine on low, slowly add the flour. Add the chocolate and mix for just another 30 seconds. Chill dough for at least an hour and up to 36 hours.
4. Using a 2-inch ice cream scoop, scoop out mounds of dough making sure there is about 2 inches between each cookie. Using your palm, slightly flatten each cookie. Sprinkle cookies with a bit of sea salt.
5. Bake sheets, one at time, until the cookies are lightly golden on the edges and a bit gooey in the center, about 11 minutes. Do not over bake! Remove sheet from oven and allow to sit undisturbed for two minutes. Then carefully transfer cookies to a cooling rack. Repeat with the remaining sheets