

## The Perfect Chocolate Chip Cookie

This recipe first appeared on food blogger Ashley's site, [www.notwithoutsalt.com](http://www.notwithoutsalt.com), and then Dana of [www.danatreast.com](http://www.danatreast.com), elaborated upon it. Both Dana and Ashley swear it will be the last chocolate chip cookie recipe you will ever need. I wholeheartedly concur!

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. chocolate (use the best quality chocolate you can afford. With a serrated knife, cut chocolate into roughly ½-inch chunks.)

Sea salt (optional)

1. Preheat the oven to 360°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 almost all the flour. Reserve just a bit of the mixture. Remove the bowl from the mixer and add the last bit of flour along with the chocolate. Stir with a spatula until just combined.
4. Using a large ice cream scoop, scoop out mounds of dough making sure there is about 2 inches between each cookie. Do not crowd them and there is no need to press the dough down. Sprinkle each mound 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

