

The Perfect Chocolate Chunk Cookie 2.0

This recipe first appeared on food blogger Ashley's site, www.notwithoutsalt.com. I have been making it for a few years now, and over time I have adapted it slightly. I use less chocolate than she originally called for, and I use a combo of bread flour and all-purpose flour in mine because I like a cookie with a hefty chew.

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, removed from fridge 30 minutes before baking

¼ cup granulated sugar

¼ cup Turbinado sugar

1¾ cup light brown sugar, packed

2 eggs

2 tsp. vanilla

1½ cups all-purpose flour

2 cups bread 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. 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.
2. 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.
3. Using a 2-inch ice cream scoop, scoop out mounds of dough. They can be right next to each other on the baking sheet for now, as you are just putting them there to chill. Using your palm, slightly flatten each cookie. Cover baking sheet with plastic wrap to prevent cookies from absorbing unwanted fridge flavours. Chill dough for at least an hour and up to 36 hours.
4. About 30 minutes before you're ready to bake cookies, set one rack in upper middle position and other rack in lower middle position of oven and preheat the oven to 350°F.

5. Spread cookies out on two parchment lined baking sheets, making sure there is at least 2 inches between cookies. You should be able to get about 8-9 cookies on each baking sheet. You will need to bake in two batches. Sprinkle cookies with a bit of sea salt.
6. Bake cookies, two sheets at a time for 5 minutes. Switch position of cookies and bake for a further 5-6 minutes, until the cookies are lightly golden on the edges and a bit gooey in the center. 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 cookies.