

THE THREE GREATEST COOKIES

Chocolate Chip Cookies

Makes 24 cookies

4¼ cups all-purpose flour

1¼ teaspoons kosher salt

1¼ teaspoons baking soda

1¼ teaspoons baking powder

**1¼ cups unsalted butter,
at room temperature**

1¼ cups dark brown sugar

**1 cup plus 2 tablespoons
granulated sugar**

2 large eggs

1½ teaspoons vanilla extract

**1 pound semisweet
chocolate chips**

I spent a long time deciding whether or not to include my recipe for these cookies in this book. On the one hand, they are a cornerstone of my repertoire. We always have a bag of dough balls in the freezer, ready to bake, and I am always in the mood for a chocolate chip cookie. On the other hand, the world is saturated with chocolate chip cookie recipes—do you really need another?

But let me tell you, folks: I buy chocolate chip cookies almost every time I see them, at bakeries and coffee shops around the country. And the vast majority of them are not even close to as good as the ones I make at home. Not even close! So maybe there is something about this recipe after all. Credit really goes to my wife, who tweaked this formula over the years until it was perfect, yielding cookies with crispy edges and soft, chewy middles, shot through with plenty of good chocolate.

> In a large bowl, whisk together the flour, salt, baking soda, and baking powder.

> In the bowl of an electric mixer fitted with the paddle attachment, combine the butter, brown sugar, and granulated sugar and beat on high speed until light and fluffy, about 3 minutes. Stop the mixer and scrape down the sides of the bowl with a rubber spatula. With the mixer on medium speed, add the eggs one at a time, followed by the vanilla.

> Reduce the mixer speed to low and gradually add the dry ingredients, mixing until

combined. Remove the bowl from the mixer and fold in the chocolate chips.

> Preheat the oven to 375°F. Line two rimmed baking sheets with silicone baking mats or parchment paper. Using an ice cream scoop or a tablespoon, scoop the dough and roll into balls slightly larger than a golf ball (about 2 ounces each). Transfer the balls to the prepared baking sheets, spacing them about 2 inches apart. Transfer the pans to the oven and bake until the cookies are golden brown on the edges but still

recipe continues \

soft at the center, around 10 to 12 minutes. About a minute before the cookies are done, I do something weird: I lift each pan about an inch off the oven rack and drop it down with a thud. The cookies deflate, and I'm convinced this is what gives them their excellent chewy texture. It could be my imagination, but try it and see what you think.

> Remove from the oven and let cool for a minute on the baking sheets, then use a spatula to transfer the cookies to a wire rack and let cool. Repeat with the remaining dough, or transfer the remaining dough balls to a rimmed pan and freeze; when frozen solid, transfer to a plastic freezer storage bag. The cookies will keep for up to a month in the freezer.

I like to let them thaw on the baking sheet for about 10 minutes before baking; add 1 to 2 minutes to the total baking time.

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