Bakery Style Chocolate Chip Cookies

Ingredients

- 380 grams all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon fine sea salt
- 230 grams unsalted butter, at room temperature
- 100 grams granulated sugar
- 250 grams lightly packed light brown sugar
- 2 teaspoons vanilla
- 2 large eggs, at room temperature

- 340 grams semi sweet chocolate chips

Method

1. Preheat oven to 175C. Line baking sheets with parchment paper.
2. In a medium bowl combine the flour, baking soda, and salt.
3. In the bowl of an electric mixer beat the butter, granulated sugar, and brown sugar until creamy, about 2 minutes. Add the vanilla and eggs. Gradually beat in the flour mixture. Stir in the chocolate chips.
4. If time permits, wrap dough in plastic wrap and refrigerate for at least 24 hours but no more than 72 hours. This allows the dough to “marinate” and makes the cookies thicker, chewier, and more flavorful. Let dough sit at room temperature just until it is soft enough to scoop.
5. Divide the dough into 3-tablespoon sized balls using a large cookie scoop and drop onto prepared baking sheets.
6. Bake for 12-15 minutes, or until golden brown. Cool for 5 minutes before removing to wire racks to cool completely.

Notes

- The key is to take the cookies out of the oven just before they look like they’re done baking. They should still appear slightly wet in the very center. The residual heat of the oven and pan will finish cooking the cookies through to soft perfection.
- For extra chewy cookies, try adding an extra egg yolk to this recipe. You can also replace half or all of the all-purpose flour in this recipe with bread flour for an ultra chewy bite.

Source

Best Bakery Style Chocolate Chip Cookies Recipe - Handle the Heat

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