

Alton Brown's Chocolate Chip Cookies



Recipe Source: Alton Brown

Cookies

2 sticks unsalted butter

2 ¼ cups bread flour (12 oz, 340 g)

1 tsp kosher salt

1 tsp baking soda

¼ cup granulated sugar (1 ¾ oz, 50 g)

1 ¼ cups brown sugar (9 oz, 255 g)

1 egg

1 egg yolk

2 TBSP milk (1 oz, 30 g)

1 ½ tsp vanilla extract

2 cups semisweet chocolate chips (7 oz, 250 g)

→Heat the oven to 375°F. Melt the butter in a heavy-bottom medium saucepan over low heat.

→Sift together the flour, salt, and baking soda. Set aside.

→Pour the melted butter in a mixing bowl and add sugars. Cream the butter and sugars on medium speed until well combined. The butter should not puddle.

→Add the egg, egg yolk, milk, and vanilla and mix thoroughly until well combined. Slowly incorporate the flour mixture. When combined, stir in chocolate chips.

→Chill the dough for about 15 minutes, then scoop onto parchment-lined baking sheets. Bake for 10 minutes (with convection on) or 14 minutes (without convection). Cool completely and store in an airtight container.

Makes...28 cookies

