

# Best Chocolate Chip Cookies Ever

Based off of the Jacques Torres Chocolate Chip Cookie recipe

The dough must refrigerate for at least 24 hours before baking, so plan accordingly

Makes approximately 18 cookies

## Ingredients:

- 2 cups minus 2 tablespoons Cake flour
- 1 2/3 cup Bread flour
- 1 1/4 teaspoon Baking soda
- 1 1/2 teaspoon Baking powder
- 1 1/2 teaspoon sea salt
- 1 1/4 cups (2 1/2 sticks) Unsalted butter, softened
- 1 1/4 cups Light brown sugar
- 1 cups plus 2 tablespoons Granulated sugar
- 2 Large eggs, room temperature
- 2 teaspoon Vanilla extract
- 1 1/4 pounds Bittersweet chocolate at least 60 percent cacao content (I use 3 – 4oz Ghirardelli Semi Sweet Chocolate Baking Bars and 1 – 10oz bag Ghirardelli Bittersweet Chocolate Baking Chips)
- Sea salt for garnish

## Instructions:

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.
2. If using baking bars, chop bars into large chunks and combine with baking chips. Set aside.
3. Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes.
4. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds.
5. Drop chocolate pieces in and incorporate them without breaking them.
6. Scoop 3 1/2 -ounce mounds of dough (the size of generous golf balls) onto a baking sheet that has been lined with parchment paper or a nonstick baking mat. Make sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt.
7. Cover baking sheet with plastic wrap and refrigerate dough for at least 24 hours, up to 72 hours.
8. When ready to bake, preheat oven to 350 degrees. Line another baking sheet with parchment paper or a nonstick baking mat. Place 6 cookies, evenly spaced, on the baking sheet and bake until golden brown but still soft, 18 to 20 minutes. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough.