

CHEWY CHOCOLATE CHIP COOKIES

F MEDIUM

Last Modified: 02/01/2016

PREP: 1 Hr 10 Min

COOK: 15 Min

OVEN: 375

BREADS

MAKES 24 COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
2 1/4	Cups	Bread Flour (Use ONLY Bread Flour For Extra Gluten)	
1	Tsp	Baking Soda	
1	Tsp	Kosher Salt	
1	Cup	Dark Brown Sugar	Packed
PLUS A VARIABLE RATIO OF			
1/2	Cup	Granulated Sugar	
2	Sticks	Unsalted Butter	Melted
1	Large	Egg	
1	Large	Egg Yolk	
2	Tbsp	Whole Milk	
2	Cups	Semi-Sweet Chocolate Chips	
1 1/2	Tsp	Vanilla Extract	

PREPARATION

OPTION	These can be as "chewy" or "crunchy" as you prefer. The ratio of Dark Brown to Granulated Sugars determines it. The more Dark Sugar used, the chewier the texture.
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Stand Mixer & Paddle Head 4) #16 Batter Disher (Blue) 2 Oz 5) 2 - Aluminum Half Sheet Pans & Wire Racks
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Just barely melt the Butter over low heat (do NOT let the water boil away) and set it aside to cool slightly. 2) Sift together the Flour, Baking Soda and Salt and set it aside on a paper plate. 3) Separate an Egg Yolk, add in a whole Egg and beat until there are no white streaks visible and set it aside. 4) Preheat the oven to 375 degrees with racks in the top & bottom thirds.
1	In a stand mixer with a paddle head, blend together at medium speed, the melted Butter and both of the Sugars for 2 minutes (Chewy Cookies will be because of the Molasses content in the Brown Sugar). Meanwhile in a small mixing bowl, whisk together the Eggs, Milk and Vanilla.
2	Reduce the mixer speed to medium low and pour in the Egg mixture, mix until thoroughly combined, about 30 seconds.
3	Using a paper plate as a slide, slowly pour in the dry ingredients until just mixed in. Drop the mixer speed to low and add in the Chocolate Chips until just mixed. Refrigerate the Dough for 1 hour for thick Cookies or leave it at room temperature for thin ones.
4	Scoop the Dough using a #16 batter disher onto parchment paper lined sheet pans about 1 1/2 inches apart. Bake 2 sheets at a time for 15 minutes and halfway through, rotate the sheets 180 degrees and switch them to the opposite rack.

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5	Remove the Cookies from the oven and carefully slide the parchment sheets onto a cooling rack and cool them for 5 minutes (if you can resist eating them immediately).
SERVE	Place on a serving platter and enjoy with a glass of cold Milk.