

Chocolate Chip Cookies.



Makes: 3 dozen

Time: 45 minutes, plus chilling

INGREDIENTS

3 1/2 cups pastry flour

1 1/4 teaspoons baking soda

1 1/2 teaspoons baking powder

1 teaspoon salt

1 1/4 cup salted butter, cubed

1 1/4 cup dark brown sugar

1 cup sugar

2 large eggs

2 teaspoons vanilla extract

1 lb semisweet or bitter chocolate,
chopped

Flaky salt, such as Maldon

1. In a large bowl, sift together flour, baking soda, baking powder, and salt, then set aside.

2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and both sugars on medium-high speed until light and fluffy, about 5 minutes. Add eggs one at a time scraping the bowl after each addition. Add the vanilla and mix until combined. Add the dry ingredients in three additions mixing until just combined. Add the chocolate and mix until chocolate is evenly dispersed (do not over mix).

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3. Roll the dough into balls, about 3 tablespoons of dough each. Place on parchment lined baking sheet, then place in the refrigerator overnight. This allows the dough to rest which makes a better cookie.

4. When ready to bake, preheat the oven to 325° Convection or 350° Bake. Bake cookies until the edges are golden brown, about 11-14 minutes. Once out of the oven, sprinkle each cookie with flaky sea salt. Let cool slightly before serving.