

NY Times Chocolate Chip Cookies

| Amount | Measure | Ingredient - Preparation Method |
|--------|-----------|----------------------------------|
| 2 | cups | cake flour (minus 2 tablespoons) |
| 1 2/3 | cups | bread flour |
| 1 1/4 | teaspoons | baking soda |
| 1 1/2 | teaspoons | baking powder |
| 1 1/2 | teaspoons | coarse salt |
| 1 1/4 | cups | unsalted butter |
| 1 1/4 | cups | light brown sugar |
| 1 | cup | sugar (plus 2 tablespoons) |
| 2 | large | eggs |
| 2 | teaspoons | vanilla extract |
| 1 1/4 | pounds | >= 60% chocolate disks |
| | | sea salt |

Sift flours, baking soda, baking powder, and salt into a bowl. Set aside.

Using a mixer with paddle, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each. Stir in vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate without breaking. Press plastic wrap against dough and refrigerate for 24-36 hours.

When ready to bake, preheat oven to 350. Line a baking sheet with parchment paper or nonstick baking mat. Set aside.

Scoop 6 3.5 oz balls of dough (golf ball) onto baking sheet, making sure to turn any chocolate sticking up. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18-20 minutes. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool. Repeat.

Yield: "18"