



## New York Times Chocolate Chip Cookies



1¼ cups unsalted butter  
1¼ c light brown sugar  
1 c plus 2 T sugar  
2 c minus 2 T cake flour  
1 2/3 c bread flour  
1¼ t baking soda  
1½ t baking powder  
1½ t coarse salt  
2 eggs  
2 t vanilla  
1¼ lb. semi-sweet or bittersweet chocolate disks (or large chunks of a semi-sweet candy bar)  
sea salt for sprinkling

Using stand mixer, beat butter and sugars for 5 minutes until light and fluffy. Meanwhile, sift flours, soda, baking powder, and coarse salt. Set aside. Add eggs, once at a time, to butter/sugar mixture and beat well after each addition. Stir in vanilla. Using low speed, mix in dry ingredients just until combined. Add chocolate disks and lightly stir, using spoon, until evenly distributed. Form dough into slightly flattened balls (think hockey puck) using 1/3 cup dough.

Wrap in plastic wrap and refrigerate for at least 24 hours, up to 72 hours. When ready to bake, preheat oven to 350°F. Line baking sheet with parchment paper or a nonstick baking mat and place cookie dough balls several inches apart on paper/mat. Sprinkle lightly with sea salt. Bake for 15-18 minutes, or until lightly golden. Cool slightly and then transfer to wire cooling rack. Now, brace yourself . . . for you are about to be BLOWN AWAY!!