

Chocolate Chunk Cookies



Makes about 2 dozen cookies
1 cup (2 sticks; 224 grams) unsalted butter
3/4 cup (150 grams) granulated sugar
3/4 cup (175 grams) light brown sugar
2 eggs
½ tsp vanilla extract
1 cup (140 grams) all-purpose flour
1 cup (150 grams) bread flour
1 teaspoon baking soda
1/2 teaspoon kosher salt
1 1/2 cups (9 ounces; 250 grams) chopped semisweet chocolate
1/2 cup (2.5 ounces; 70 grams) finely chopped milk chocolate

If you're baking the cookies on the same day you prepare the batter, heat the oven to 350 degrees and position a rack in the center of the oven.

Using a stand mixer fitted with a paddle attachment (or mixing by hand with a wooden spoon or an electric hand mixer), beat the butter, granulated sugar, and brown sugar on medium speed until the mixture is light and fluffy, about 5 minutes (10 minutes if mixing by hand). Stop the mixer and use a rubber spatula to scrape the sides and bottom of the bowl and the paddle itself a few times; the sugar and butter love to collect here and stay unmixed. Beat in the eggs and vanilla extract on medium speed until thoroughly combined, 2 to 3 minutes. Again, scrape the bowl and the paddle to make sure the eggs are thoroughly incorporated.

Mix together the all-purpose flour, bread flour, baking soda, and salt. Add the semisweet and milk chocolates to the flour mix and toss to combine. Turn the mixer to low speed (or continue to use a wooden spoon if mixing by hand) and slowly blend the flour-chocolate mixture into the butter-sugar mixture. Mix until the flour and chocolate are totally incorporated and the dough is completely mixed. For best results, scrape dough into an airtight container and let it rest in the refrigerator overnight (or at least 3 to 4 hours) before baking. The next day, heat the oven to 350 degrees and position a rack in the center of the oven.

Drop the dough in 1/4-cup balls onto a baking sheet about 2 inches apart. Press the dough down slightly with the palm of your hand. Bake until the cookies are golden brown on the edges and slightly soft in the center, 15 to 18 minutes. Don't let them get brown through and through—part of their appeal is the chewiness of the slightly under baked centers. Remove the cookies from the oven and let them cool for 5 to 10 minutes on the sheet, then remove the cookies from the sheet and let them continue cooling on a wire rack.

The cookies can be stored in an airtight container at room temperature for up to 3 days. The unbaked dough can be stored for up to 1 week in an airtight container in the refrigerator.