Chocolate Chip Cookies, Hunky and Tender

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Makes about 2 1/2 dozen 3" cookies

NB: Ideally, the cookie dough should be refrigerated for 8 hours before baking, although i always bake a few just after mixing to tide me over.

What You'll Need:

2 1/4 cups (10.25 ounces) all-purpose flour

3/4 teaspoon baking soda

3/4 teaspoon Maldon sea salt (or Diamond kosher)

3/4 teaspoon cinnamon

12 tablespoons (6 ounces) butter, room temperature

3/4 cup packed (5 ounces) brown sugar

1/2 cup (4 ounces) white sugar

2 teaspoon vanilla extract

2 eggs, cold

14 to 16 ounces, chocolate chunks (or 3 cups/18 ounces chocolate chips)

What You'll Do:

1. In a medium bowl, whisk together the flour, baking soda, salt and cinnamon.
2. In a stand mixer, or by hand, beat together the butter, brown sugar and white sugar until creamy and lighter in color and texture, about 3 minutes. ABS (always be scraping down the sides of the bowl).
3. Add the vanilla and mix for 30 seconds. Add the eggs, one at a time, mixing to incorporate between additions. Scrape down the sides of the bowl, too.
4. Add the flour and the chocolate chunks/chips. Stir until just combined. By now you know to scrape, scrape, scrape. Refrigerate the mixture for 8 hours.
5. Heat the oven to 350 degrees F. Line baking sheets with parchment, or grease lightly. Scoop the dough into 2-inch balls and place 3 inches apart on the baking sheets. Give each ball of dough a gentle smoosh with your hand to slightly flatten. Bake for 13 to 15 minutes, rotating the pans top to bottom and front to back once. The cookies will look

golden on the edges and just set (not shiny) in the middle. Let cool on the pan for 5 minutes before retiring them to a cooling rack.
6. Stored in an air-tight container, they will keep their chewiness for a few days.

If you don't plan on eating the whole batch now, scoop the dough into balls, and freeze them, well-wrapped until ready for more. Bake from frozen for 15 to 17 minutes.