

Perfect Chocolate Chip Cookies

Recipe by Ravneet Gill, Adapted by Charlotte Druckman for The New York Times

Ingredients

3/4 cup butter (140 g) unsalted butter, softened

Scant 3/4 cup (140 g) dark brown sugar

2/3 cup (110 g) superfine sugar

1 large egg

1 3/4 cups, plus 2 Tbsp (250 g) all-purpose flour

1 tsp baking powder

3/4 tsp baking soda

3/4 tsp Maldon sea salt (or kosher salt)

6 ounces (170 g) dark (bittersweet) chocolate, chopped into large chunks

How to:

1. Put the butter and both sugars in a stand mixer or mixing bowl. Cream together using a paddle attachment on medium speed, a handheld electric whisk or a wooden spoon for 1 to 2 minutes until paler but not fluffy. (Do not mix for too long; if you beat the mixture until super light and fluffy, that will cause the cookie to deflate later when cooking.)
2. Add the egg and beat at medium speed until evenly combined.
3. In a separate bowl, mix together the dry ingredients (all the flour, baking powder, baking soda and salt), then fold into the butter mixture using a rubber spatula until combined.
4. Add the chopped chocolate and fold into the dough until evenly distributed.
5. Immediately scoop out heaping 1/4-cup portions (about 60 grams), roll into balls and place on two baking sheets lined with parchment paper. Cover with plastic wrap and refrigerate at least 12 hours. You can also freeze them for later use. (**MRB NB:** I rolled them, then put them all side-by-side in a parchment-lined 9 x 9 baking pan that I covered with plastic wrap, because I need room for other food in my fridge.)
6. The next day, heat the oven to 350 degrees.
7. Make sure the dough balls are evenly spaced out among two baking sheets, as they will spread. Bake the cookies for 13 minutes (or 15 minutes from frozen), until the cookies are puffed and golden at the edges. You want the middle to be ever so slightly not-quite set.
8. Allow the cookies to cool on the baking sheet; they will continue firming up as they cool. (The cookie dough will keep for up to 2 days in the fridge or 2 weeks in the freezer.)

Recipe adaptation by Charlotte Druckman for The New York Times; adapted from “The Pastry Chef’s Guide” by Ravneet Gill (Pavilion, 2020).

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My Notes and Thoughts:

*This recipe calls for superfine sugar. That’s because the recipe is British and British caster sugar (which is white, granulated sugar) has smaller crystals that dissolve more quickly. Superfine sugar is the closest to caster sugar. Alternatively, you can whizz up an equal weight of good ol’ American granulated sugar in a food processor. Or, and please don’t tell anyone I said this...you can use regular old American granulated sugar and nothing bad will happen to the cookies, or you.

*I used Guittard bittersweet chocolate. Use a large serrated knife to make chopping the chocolate easier.

*I used kosher salt, instead of Maldon. My daughter ended up sprinkling a teeny bit more salt on top, which was a smart move.

*If you don’t own a scale to measure ingredients with, why not? It makes life easier and helps you avoid eye-balling a “scant 3/4 cup.” Promise.

*Also: why the annoying directions like “scant cup”? Because you can’t translate gram measures perfectly into cup measures. But you probably knew that.