

Shameless Chocolate Chip Cookies

Recipe from Marissa Rothkopf, *The Secret Life of Cookies*

Makes about 3 dozen 2 1/2-inch wide cookies

What You'll Need:

2 1/4 cups (280 grams) all-purpose flour or a half-and-half blend of white and whole wheat

1/2 teaspoon baking soda

1 teaspoon fleur de sel or kosher salt

3/4 cup (170 grams) unsalted butter, melted and left to cool for 5 minutes.

1/4 cup (50 grams) white sugar

1/4 cup (32 grams) confectioners' sugar

3/4 cup (160 grams) light brown sugar (packed)

1 large egg and 1 egg YOLK

1 tablespoon vanilla extract

2 cups (300 grams) semisweet and milk chocolate chunks (I used a blend, heavier on the semisweet. You do you.)

What You'll Do:

1. Melt the butter in a large, microwave-proof bowl. (Or melt on the stove over low heat and pour into a large bowl. Let sit for 5 minutes.
2. Whisk together the flour(s), baking soda and salt in a small bowl.
3. Add the white and brown sugar to the melted butter and stir by hand until combined. The mixture should no longer look separated or greasy.
4. Add the eggs and the vanilla and stir until the mixture is combined. It will look like applesauce.
5. Add the flour and stir until blended. Pour in all the chocolate chips and continue to stir, stir, stir.
6. Refrigerate, covered for at least 8 hours. The mixture will keep nicely in the fridge for at least 3 days. For freezing instructions, see Notes above..
7. When ready to bake, preheat the oven to 325 degrees F and line baking sheets with parchment. Roll the dough into 2-inch wide (about 4.5 cm) balls. Place dough balls 3-

inches apart because they spread. Bake for 10 to 12 minutes until just barely firm. Watch carefully. Let cool for 5 minutes before transferring to a cooling rack.

8. Eat them warm and shamelessly.