

Strawberry Chocolate Chip Cookies

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Yield: About 4 1/2 dozen 2-inch cookies

Plan ahead: You will need to refrigerate the dough at least 8 hours before baking.

What You'll Need:

- about 1/3 cup freeze dried strawberries, pulverized to powder (Trader Joe's 1.1 ounce bag yields about 1/3 cup)
- 2 1/4 cups (270 grams) all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 13 tablespoons butter (6.5 ounces/185 grams), room temperature
- 3/4 cup (128 grams), packed, light brown sugar
- 1/2 cup (100 grams) granulated white sugar
- 1 egg
- 1 egg YOLK
- 1 teaspoon vanilla
- 2 cups (320 grams) semisweet chocolate chips (or a mix of semisweet, milk and white chips).

What You'll Do:

1. In a small bowl, whisk together the flour, baking soda and salt.
2. In a stand mixer with the paddle attachment or with a hand-mixer (or by hand; who am I to stop you from bulking up?), beat together the freeze dried strawberry powder, butter, brown sugar and white sugar for 2 minutes, stopping once or twice to scrape down the sides of the bowl and the beaters.
3. Add the egg, egg yolk and vanilla, and mix on medium speed until the eggs have been absorbed. Scrape bowl and beaters, etc., etc.
4. Add the flour mixture and mix on low until blended. Scrape the bowl, make sure there is no flour hiding out under the beaters and mix in the chocolate chips on low speed until evenly distributed.
5. Store the dough in a covered container in the refrigerator for at least 8 hours and up to 48 hours.
6. When ready to bake, heat the oven to 350 degrees F. Roll the dough into 1 1/2" (walnut-sized) balls. Place them on greased or parchment-lined cookie sheets, with 2 inches space between them. If baking more than one sheet at a time, remember to rotate pans from top to bottom and back to front for even cooking.
7. Bake for 10-13 minutes until light golden. Let cool on cookie sheet for 2 minutes, then transfer to wire rack to cool until you just can't stand it any more and have to taste one.

Tip: While the first batches cook, I roll all the dough into balls and refrigerate them until I'm ready to make more. If you don't plan on baking all the dough within a few days, wrap the balls in foil, then pop them into a freezer-safe zipper bag. Label the bag and freeze. You won't remember in a week which is the bag of chicken bones you're saving for stock and which are the cookies. Trust me.