

SIN CITY COOKIES

Source: *Giada in Italy*, Episode "Giada's Daily Special"

Prepared by: Joann Schwarberg, April 2016

Makes: 8 servings-

3 cups bread flour (I used King Arthur All-Purpose)
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
1 cup unsalted butter, chilled and cubed (I used salted)
1 cup light brown sugar (can use dark or light)
1 cup granulated sugar
2 eggs, chilled
2 teaspoons pure vanilla extract (I used Trader Joe's Bourbon Vanilla)
1 cup bittersweet chocolate chips (60% Cacao)
1/2 cup semisweet chocolate chips

In a large bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the cold butter on medium speed, about 1 minute. Add the brown sugar and granulated sugar and mix until incorporated. Add the eggs and vanilla. Mix on medium-low speed until the mixture looks separated. Turn off the machine and add the dry ingredients. Mix on low speed just until the dough comes together. Turn off the machine and fold in the chocolate chips by hand using a rubber spatula.

Drop the dough onto a parchment-lined sheet tray in 1-cup mounds. Place the tray in the freezer and freeze for 1 hour.

Preheat the oven to 375 degrees F.

Bake straight from the freezer until still slightly under baked in the middle but golden brown around the edges and beginning to brown on top, 20 minutes.

Cool the cookies on the tray for 5 minutes before cooling completely on a wire rack.

Cook's Notes:

I used King Arthur All Purpose flour instead of bread flour. It has higher protein than normal flour. I also used salted butter instead and used dark brown sugar rather than light. For the vanilla I used Trader Joe's Bourbon Vanilla.

These were huge! You could make them with ½ cup of dough instead of one cup for each cookie!

