

“THE CHEWY” COOKIE RECIPE

Prepared by: Ryan McElwain

Source: Oprah.com

Makes: about 2 dozen cookies

16 tablespoons (2 sticks) unsalted butter
12 ounces (2 ½ cups) bread flour
1 teaspoon kosher salt
1 teaspoon baking soda
2 ounces (4 ½ tablespoons) granulated sugar
8 ounces (1 cup) light brown sugar
1 large egg
1 large egg yolk
1 ounce (2 tablespoons) whole milk
1 ½ teaspoons vanilla extract
12 ounces chocolate chips

In a small saucepan, melt butter over low heat. Set aside to cool slightly. Sift together flour, salt, and baking soda onto a paper plate. In a stand mixer fitted with the paddle attachment, mix butter, granulated sugar, and brown sugar on medium speed for 2 minutes.

Meanwhile, whisk together whole egg, egg yolk, milk, and vanilla extract in a measuring cup. Reduce mixer speed and slowly add egg mixture. Beat until thoroughly combined, about 30 seconds. Using the paper plate as a slide, gradually pour in flour mixture, stopping 2 times to scrape down the sides of the bowl. Once flour is worked in, decrease speed to “stir” and add chocolate chips. Chill dough for 1 hour. Preheat oven to 375° and place racks in the top third and bottom third of the oven. Line 2 half sheet pans with parchment paper. Scoop dough into 1 1/2 oz. portions (about 2 Tbsp.) onto prepared pans, 6 cookies per sheet. Bake two sheets at a time for 15 minutes, rotating pans halfway through. Remove from oven, slide parchment with the cookies onto a cooling rack, and wait at least 5 minutes before devouring.

Harper's Notes: Pretty easy. I would make these again.