

Thick and Chewy Chocolate Chip Cookies

Makes about 18 large cookies

To ensure the proper texture, cool the cookies on the baking sheets.

2 cups plus 2 tablespoons (about 10 $\frac{2}{3}$ ounces) unbleached all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon table salt
12 tablespoons (1 $\frac{1}{2}$ sticks) unsalted butter, melted and cooled
1 cup packed (7 ounces) light or dark brown sugar
1/2 cup (3 $\frac{1}{2}$ ounces) granulated sugar
1 large whole egg
1 large egg yolk
2 teaspoon vanilla extract
1 $\frac{1}{2}$ cups (9 ounces) semisweet chocolate chips

1. Adjust the oven racks to the upper middle and lower middle positions and set the oven to 325 degrees. Line 2 large baking sheets with parchment paper.

2. whisk the flour, baking soda, and salt together in a medium bowl; set aside.

3. In a stand mixer fitted with the paddle attachment, beat the butter and sugars at medium speed until smooth about 1 minute. Add the whole egg, egg yolk, and vanilla and beat on medium low speed until fully incorporated, about 30 seconds, scraping down the bowl and beater as needed with a rubber spatula. Add the dry ingredients and mix on low speed until combined, about 30 seconds. Mix in the chocolate chips until just incorporated.

4. Divide the dough into 18 portions, each about $\frac{1}{4}$ cup and roll them between your hands into balls. Holding one dough ball with fingers, pull the dough apart into two equal halves. Rotate the halves 90 degrees and, with the jagged surfaces facing up, join the halves together at their base, again forming a single ball, being careful not to smooth the dough's uneven surface. Place the cookies on the prepared baking sheets, spacing them about 2 $\frac{1}{2}$ inches apart.

5. Bake until the cookies are light golden brown and the edges start to harden but the centers are still soft and puffy, 15 to 18 minutes, switching and rotating the baking sheets halfway through the baking time. Cool the cookies on the baking sheets.