

Thin and Crispy Chocolate Chip Cookies

Makes about 40 cookies

The dough, en masse or shape into balls and wrapped well, can be refrigerated for up to 2 days or frozen for up to 1 month; bring it to room temperature before baking.

1 1/2 cup (7 1/2 ounces) unbleached all purpose flour
3/4 teaspoon baking soda
1/4 teaspoon table salt
8 tablespoons (1 stick) unsalted butter, melted and cooled
1/2 cup (3 1/2 ounces) granulated sugar
1/3 cup packed (2 1/3 ounces) light brown sugar
2 tablespoons light corn syrup
1 large egg yolk
2 tablespoons milk
1 tablespoon vanilla extract
3/4 cup (4 1/2 ounces) semisweet chocolate chips

1. Adjust an oven rack to the middle position and heat the oven to 375 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 melted butter, granulated sugar, brown sugar, and corn syrup at low speed until thoroughly blended, about 1 minute. Add the egg yolk, milk, and vanilla; mix until fully incorporated and smooth, about 1 minute, scraping down the bowl and beater as needed. With the mixer still running on low, slowly add the dry ingredients and mix until just combined. Do not over beat. Add the chocolate chips and mix until evenly distributed throughout the batter, about 5 seconds.
4. Divide the dough into 40 portions, each about 1 tablespoon, and roll them between your hands into balls. Place the cookies on the prepared baking sheets, spacing them about 2 inches apart. Bake, one sheet at a time, until the cookies are deep golden brown and flat, about 12 minutes, switching and rotating the baking sheets halfway through the baking time.
5. Cool the cookies on the baking sheet for 3 minutes. Using a wide metal spatula, transfer the cookies to a wire rack and cool to room temperature.