



The Ultimate Chocolate Chip Cookie Recipe



1 hour



Makes about 80 2-inch cookies

The Ultimate Chocolate Chip Cookie

- ☐ 355 grams (2¾ cups) all-purpose flour
- ☐ 1 teaspoon baking soda
- ☐ ½ teaspoon baking powder
- ☐ 1 teaspoon Diamond Crystal kosher salt
- ☐ 228 grams (1 cup) unsalted butter, room temperature
- ☐ 269 grams (1¼ cups) dark brown sugar
- ☐ 156 grams (¾ cup) granulated sugar
- ☐ 2 eggs
- ☐ 1 tablespoon pure vanilla extract
- ☐ 397 grams (2 ½ cups) semisweet chocolate chunks
- ☐ 170 grams (1½ cups) toasted walnuts, roughly chopped (optional)
- ☐ Fleur de sel

1

Heat the oven to 350 degrees. Line 2 sheet pans with parchment and set aside.

2

In a medium-size bowl, whisk together the flour, baking soda, baking powder and kosher salt and set aside.

3

In the work bowl of a stand mixer, beat the butter, dark brown sugar and granulated sugar on medium speed until light and fluffy, about 3 minutes, stopping partway through to scrape down the bowl and ensure even distribution.

4

Add the eggs, one at a time, beating thoroughly after each addition. Add the vanilla and beat thoroughly.

5

Reduce the mixer speed to medium-low and add the flour mixture all at once. Mix until well combined.

6

Add the chocolate chunks and walnuts (if using) and mix until the chocolate and nuts are well distributed.

7

Use a #70 cookie scoop or measure a generous tablespoon for each cookie and space them 2 inches apart on the prepared baking sheets. Sprinkle each cookie with a few

grains of fleur de sel. Bake until the edges are golden and the cookies are set, 8 to 10 minutes, rotating the pans halfway through.

Variations:

Gluten-free chocolate chip cookies: Substitute 355 grams (2¾ cups) Cup 4 Cup Gluten-Free Multipurpose Flour for the all-purpose flour and proceed with recipe instructions.