

## **Chocolate Chip Cookies with Sea Salt**

### **Ingredients**

2 ½ sticks unsalted butter at room temperature  
1 ¼ cups light brown sugar  
1 cup sugar  
2 large eggs at room temperature  
2 tsp. pure vanilla  
2 cups cake flour  
1 2/3 all-purpose unbleached flour  
1 ¼ tsp. baking soda  
1 ½ tsp. baking powder  
1 ½ tsp. sea salt, more needed for sprinkling on cookies  
10-16 oz. dark chocolate chips

### **Preparation**

Place sugars and butter in bowl of stand mixer. With paddle attachment, over medium speed cream for 5-7 minutes until light and fluffy. Meanwhile sift flours and spoon into measuring cups, do not pack flours. Combine flours, baking soda, baking powder and salt, set aside.

When dough is mixed add each egg one at a time and mix until combined. Add vanilla and mix further. On low speed add flour mixture a little at a time until combined, do not over mix. Add chocolate chips and stir in dough by hand.

Remove cookie dough from bowl and cover in plastic wrap. Chill in refrigerator for a minimum of 6-8 hours.

Pre-heat oven to 350. Place parchment paper on cookie sheets and roll cookie dough into ½ inch balls and place 2-3 inches apart. Press down slightly on cookie dough and sprinkle each cookie with sea salt. Bake for 15-17 minutes, until golden brown. Remove from oven and let cool for 5 minutes on rack before removing from cookie sheet. Place cookies on rack to cool further.