

Chocolate Chip Cookies with Sea Salt

Ingredients

2 cups cake flour
1 2/3 cups bread flour
1 ¼ tsp. baking soda
1 ½ tsp. baking powder
1 ½ tsp. sea salt, more needed for sprinkling on cookies
1 ¼ cups light brown sugar
1 cup sugar
2 ½ sticks unsalted butter at room temperature
2 large eggs
2 tsp. pure vanilla
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 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 1-inch balls and place 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 10 minutes on rack before removing from cookie sheet. Allow cookies to cool further when removed from rack.