

# Dorie's New Classic Choc Chip Cookie

Adapted slightly from Food52, Dorie Greenspan



## Servings: 50

- 1 3/4 cups all-purpose flour (238 grams)
- 2/3 cup whole wheat flour (91 grams) [I used all-purpose]
- 3/4 teaspoon baking soda
- 1/4 teaspoon freshly grated nutmeg (add more)
- 1/4 teaspoon ground coriander (add more)
- 2 sticks unsalted butter (8 ounces; 226 grams) cut into chunks, at room temperature
- 1 cup sugar (200 grams)
- 3/4 cup packed light brown sugar (150 grams)
- 1 teaspoon fine sea salt
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- 10 ounces semisweet chocolate, or bittersweet (283 grams) coarsely chopped (or 1 2/3 cups chocolate chips)
- 1/2 cup walnuts, chopped (my addition - optional)

1. Whisk both flours, the baking soda, nutmeg, and coriander together.
2. Working with a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the butter, both sugars, and the salt together on medium speed until smooth, about 3 minutes.
3. One by one, add the eggs and beat for 1 minute after each goes in. Beat in the vanilla. Turn the mixer off, add the dry ingredients all at once and pulse to begin the blending, then mix on low speed until the dough comes together and the flour has disappeared. Add the chocolate and walnuts (if adding) and incorporate on low speed or mix in by hand with a sturdy flexible spatula. Wrap the dough in plastic and refrigerate it for at least 1 hour.
4. Position the racks to divide the oven into thirds and preheat it to 375° F.
5. Line two baking sheets with parchment paper or silicone baking mats. Using a tablespoon, scoop out level portions of dough. Roll each tablespoon of dough between your palms to make a ball and place the balls at least 2 inches apart on the lined baking sheets. [Or use a cookie scoop which makes a ball.]
6. Bake for 9 to 11 minutes, rotating the pans top to bottom and front to back after 6 minutes, or until the cookies have spread, puffed a little, turned a light golden brown, and feel only just set around the edges. Transfer the baking sheets to racks and let the cookies rest on the sheets for at least 5 minutes before putting them onto the racks to cool to just warm or room temperature. Repeat with the remaining dough, being certain to use cool baking sheets.

*Per Serving (excluding unknown items): 120 Calories; 6g Fat (45.6% calories from fat); 2g Protein; 16g Carbohydrate; trace Dietary Fiber; 18mg Cholesterol; 62mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.*

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