

Chocolate Chip Cookies from Zoe Francois

Zoe Francois, Magnolia Network



2 1/2 cups all-purpose flour (320g) unbleached
1 1/4 teaspoons baking soda
1 1/2 teaspoons kosher salt
1 1/2 sticks unsalted butter, at room temperature
4 tablespoons shortening (57g)
1 cup granulated sugar (200g)
1 cup brown sugar (230g) packed
1 1/2 teaspoons vanilla extract
2 large eggs, at room temperature
12 ounces chocolate, use 72% cocoa, chopped in largish chunks (about 1/4-inch wide)
Flaky Sea Salt
ADDITION: 1 cup walnuts, finely chopped (not in the original recipe)

Per Serving (excluding unknown items): 180 Calories; 11g Fat (52.4% calories from fat); 3g Protein; 19g Carbohydrate; 2g Dietary Fiber; 21mg Cholesterol; 148mg Sodium; 10g Total Sugars; trace Vitamin D; 17mg Calcium; 2mg Iron; 98mg Potassium; 54mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 36

2 1/2 cups (320g) unbleached all-purpose flour - I use an all-purpose flour that is about 10% protein (Gold Medal). If you are using King Arthur Flour (11.7%), you will want to reduce the flour by about 3 tablespoons or 30g or the dough will be too dry. Measuring with a scale is the **ONLY** way to ensure that the cookies will come out consistently each batch. **IF** you have to use cup measures, then you'll want to spoon the flour into the cup and then scrape it clean. Watch me measure flour in my instagram video.

1 1/4 teaspoons baking soda - this is quite a bit of baking soda for a cookie, given the amount of flour. I use this much, because I want the cookies to puff up and then collapse to get the crunchy edge and soft interior. As a rising agent, baking soda needs an acid to react, but there is enough acid in the brown sugar (from the acidic molasses in the sugar). This much baking soda also helps produce a darker color on your cookie, so it isn't dull looking in the short baking time. **ALWAYS SIFT BAKING SODA**, because it tends to clump and there is nothing worse than getting a mouthful of baking soda in a cookie.

1 1/2 teaspoons kosher salt - In professional kitchens salt is often referred to as "love!" If a dish needs salt, a chef will say, "add a bit of love to that!" My original recipe was **WAY** too short on love. Although I was probably using table salt and not kosher salt in 1986, which would have resulted in a saltier cookie. The salt is a contrast to the sweet and enhances all the flavors. If you don't have enough it will taste flat and lack that caramel flavor.

NOTE: Reserve one small chunk of chopped chocolate to place on the top of each raw cookie. If you are using the flake sea salt on top of the cookies you might want to scant the salt measurement in the batter.

1. Whisk together the flour, baking soda and salt in a bowl.
2. In a stand mixer, fitted with the paddle attachment, cream the butter on medium speed until light and fluffy, then add the shortening until evenly mixed in. Add sugars and beat for 3 minutes on medium speed. Mix in vanilla. Add eggs one at a time and mix on medium-low speed just until incorporated. Add flour and mix just until incorporated. Mix in chocolate, leaving at least one chunk of chocolate that you place on top of each cookie. [If adding walnuts, add them at this time.]
3. Scoop cookie dough using a portion scoop. You can make the cookies larger or smaller, but it will effect the baking time.
4. Refrigerate the raw cookies (on the baking sheets) for at least 30 minutes if you are in a hurry, but they improve if you let them sit for 24-36 hours. Resting will make them taste better, be more uniform in shape and color nicely when they bake. After they are chilled you can bake them or freeze the dough balls for later baking.
5. To bake: Heat oven to 375°F. Bake 6 chilled cookie balls (the large ones), evenly spaced on a sheet pan in the middle of the oven for about 12-15 minutes. If you're making smaller cookies, you can fit 9-12 on a sheet and they will bake in about 8-9 minutes. Watch carefully that they don't burn. When the cookies are about 3/4 baked, remove pan and sprinkle with flaky sea salt. Continue baking.
6. Allow the cookies to cool slightly on the pan and then remove to a cooling rack.