

# Salty Chocolate Chunk Cookies

Adapted slightly from Bon Appetit, Jan. 2013

<http://www.bonappetit.com/recipes/2013/01/salty-chocolate-chunk-cookies/>



**Servings: 36**

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 1/2 cup unsalted butter (1 stick) room temperature
- 3/4 cup light brown sugar (packed)
- 1/2 cup sugar (if you prefer less sweet cookies, reduce sugar by 2 T.)
- 1/4 cup powdered sugar
- 2 large egg yolks
- 1 large egg
- 1 teaspoon vanilla extract
- 8 ounces semisweet chocolate, or bittersweet chocolate (do not exceed 72% cacao), coarsely chopped
- Maldon or other flaky sea salt

1. Place racks in upper and lower thirds of oven and preheat to 375°. Whisk flour, baking powder, kosher salt, and baking soda in a medium bowl; set aside.
2. Using an electric mixer on medium speed, beat butter, brown sugar, sugar, and powdered sugar until light and fluffy, 3-4 minutes. Add egg yolks, egg, and vanilla. Beat, occasionally scraping down the sides of the bowl, until mixture is pale and fluffy, 4-5 minutes. Reduce mixer speed to low; slowly add dry ingredients, mixing just to blend. Using a spatula, fold in chocolate.
3. Spoon rounded tablespoonfuls of cookie dough onto 2 parchment paper-lined baking sheets, spacing at least 1" apart, preferably about 1 1/2".
4. Bake cookies, rotating sheets halfway through, until just golden brown around the edges, 10-12 minutes (the cookies will firm up as they cool). Sprinkle cookies with sea salt as soon as you remove them from the oven. Let cool slightly on baking sheets, then transfer to wire racks; let cool completely. **DO AHEAD:** Cookies can be made 1 day ahead. Store airtight at room temperature.

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Per Serving (excluding unknown items): 103 Calories; 5g Fat (41.2% calories from fat); 1g Protein; 15g Carbohydrate; trace Dietary Fiber; 25mg Cholesterol; 53mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>