



## The BEST Chocolate Chip Cookie | New York Times Chocolate Chip Cookie

♡ Popular

READY IN



20 min.

SERVINGS



18

CALORIES



504 kcal

DESSERT

### Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.3 teaspoons baking soda
- ☐ 1.3 pounds bittersweet chocolate (I used Ghirardelli chocolate chips )
- ☐ 8.5 ounces bread flour
- ☐ 8.5 ounces cake flour
- ☐ 1.5 teaspoons coarse salt
- ☐ 2 large eggs

- ☐ 1 cup granulated sugar (8 ounces)
- ☐ 10 ounces brown sugar light
- ☐ 18 servings sea salt
- ☐ 1.3 cups butter unsalted
- ☐ 2 teaspoons vanilla extract

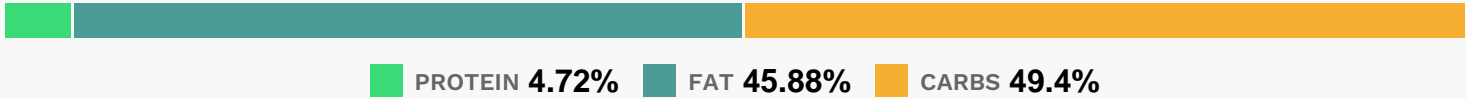
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ plastic wrap

## Directions

- ☐ Sift flours, baking soda, baking powder and salt into a bowl. Set aside.Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes.
- ☐ Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours
- ☐ When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.Scoop 6 3 1/2-ounce mounds of dough (the size of generous golf balls) onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie.
- ☐ Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes.
- ☐ Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Eat warm, with a big napkin.

# Nutrition Facts



## Properties

Glycemic Index:16.45, Glycemic Load:20.42, Inflammation Score:-4, Nutrition Score:8.3573912900427%

## Nutrients (% of daily need)

Calories: 504.09kcal (25.2%), Fat: 25.86g (39.79%), Saturated Fat: 15.28g (95.48%), Carbohydrates: 62.65g (20.88%), Net Carbohydrates: 59.48g (21.63%), Sugar: 38.1g (42.33%), Cholesterol: 56.45mg (18.82%), Sodium: 516.78mg (22.47%), Alcohol: 0.15g (100%), Alcohol %: 0.18% (100%), Caffeine: 27.09mg (9.03%), Protein: 5.99g (11.98%), Manganese: 0.64mg (32.21%), Copper: 0.46mg (22.86%), Selenium: 15.4µg (22%), Magnesium: 64.69mg (16.17%), Iron: 2.49mg (13.83%), Phosphorus: 130.61mg (13.06%), Fiber: 3.16g (12.65%), Vitamin A: 440.22IU (8.8%), Zinc: 1.16mg (7.7%), Potassium: 238.8mg (6.82%), Calcium: 63.5mg (6.35%), Vitamin E: 0.72mg (4.78%), Vitamin B2: 0.06mg (3.81%), Vitamin B5: 0.34mg (3.35%), Vitamin K: 3.47µg (3.3%), Folate: 12.08µg (3.02%), Vitamin B3: 0.56mg (2.81%), Vitamin D: 0.35µg (2.32%), Vitamin B1: 0.03mg (2.3%), Vitamin B12: 0.13µg (2.22%), Vitamin B6: 0.04mg (1.86%)