



(The Latest) New York Times Chocolate Chip Cookies

READY IN



40 min.

SERVINGS



18

CALORIES



472 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.3 teaspoons baking soda
- ☐ 8.5 ounces bread flour
- ☐ 8.5 ounces minus 2 tablespoons cake flour
- ☐ 3 cups the best chocolate chips you can find canned
- ☐ 1.5 teaspoons coarse salt
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar (8 ounces)

- ☐ 10 ounces brown sugar light
- ☐ 18 servings sea salt — good
- ☐ 1.3 cups butter unsalted
- ☐ 2 teaspoons natural vanilla extract

Equipment

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

Directions

- ☐ Thoroughly mix the flours, baking soda, baking powder and salt into a bowl. Set aside.Using a mixer fitted with paddle attachment (a handheld mixer is fine), 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. By hand, stir in the flour mixture. When flour is incorporated, stir in the chocolate. At this point, I like to shape the cookies and chill the shaped balls.Line a baking sheet with parchment paper and scoop out about 18 equal size balls. Chill until the dough is firm and the balls don't stick together, then put in a bag and chill overnight.When ready to bake, preheat oven to 350 degrees and bring dough to room temperature.Line a baking sheet with parchment paper or a nonstick baking mat and arrange about 6 dough balls per sheet. Press the tops down slightly and sprinkle tops with sea salt if desired.
- ☐ Bake for 18 to 20 minutes.
- ☐ Let cool on the baking sheet for 5 to 10 minutes and then transfer to a cooling rack to finish cooling.I like to transfer them to the refrigerator to quick cool and prefer the chocolate set rather than warm and melty.

Nutrition Facts



 PROTEIN **3.39%**  FAT **42%**  CARBS **54.61%**

Properties

Glycemic Index:16.45, Glycemic Load:20.42, Inflammation Score:-2, Nutrition Score:3.8113043152768%

Nutrients (% of daily need)

Calories: 471.71kcal (23.59%), Fat: 22.37g (34.41%), Saturated Fat: 13.69g (85.59%), Carbohydrates: 65.42g (21.81%), Net Carbohydrates: 64.78g (23.56%), Sugar: 43.68g (48.53%), Cholesterol: 54.56mg (18.19%), Sodium: 513.63mg (22.33%), Alcohol: 0.15g (100%), Alcohol %: 0.18% (100%), Protein: 4.06g (8.12%), Selenium: 12.75µg (18.22%), Manganese: 0.23mg (11.34%), Vitamin A: 424.48IU (8.49%), Calcium: 65.4mg (6.54%), Phosphorus: 48.71mg (4.87%), Potassium: 145.91mg (4.17%), Vitamin E: 0.53mg (3.54%), Copper: 0.06mg (3.2%), Folate: 12.08µg (3.02%), Vitamin B2: 0.05mg (2.9%), Iron: 0.5mg (2.77%), Fiber: 0.64g (2.57%), Vitamin B5: 0.24mg (2.41%), Vitamin D: 0.35µg (2.32%), Magnesium: 9.25mg (2.31%), Zinc: 0.32mg (2.14%), Vitamin B1: 0.02mg (1.63%), Vitamin B3: 0.3mg (1.49%), Vitamin B6: 0.03mg (1.32%), Vitamin B12: 0.08µg (1.27%), Vitamin K: 1.2µg (1.14%)