

Thick and Chewy Chocolate Chip Cookies Recipe

THE SERIOUS EATS TEAM

Baked for the 2010 Serious Eats Cookie Exchange

"I like my cookies like I like my burgers: straight up." —*Matt Jacobs*,

(<https://web.archive.org/web/20180201070822/http://www.serious-eats.com/user/profile/Alaina%20Browne>) FoSE

YIELD: Makes 1 1/2 dozen very large cookies

RATED:

Ingredients

- 2 1/8 cups unsifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 12 tablespoons unsalted butter, melted and cooled until warm
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 large egg plus 1 yolk
- 2 teaspoons vanilla extract (pure, real!)
- 1-2 cups semi-or bittersweet chocolate chips/chunks

Directions

1. Preheat oven to 325°F.
2. Mix flour, salt, and baking soda together in medium bowl. Mix butter and sugars until thoroughly blended. Mix in egg, yolk, and vanilla. Add dry ingredients; mix until just combined. Stir in chips to taste.
3. Form 1/4 cup dough into a ball. Holding dough ball, using fingertips of both hands, pull into two equal halves. Rotate halves ninety degrees and, with jagged surfaces exposed, join halves together at their base, again forming a single cookie, being careful not to smooth dough's uneven surface.
4. Place on parchment paper-lined cookie sheets. Dough can be refrigerated up to 2 days or frozen up to 1 month, shaped or not.
5. Bake until cookies are light golden brown and outer edges start to harden yet centers are still soft and puffy, 15-18 minutes. Cool on cookie sheets.

