Food Lab Chocolate Chip Cookies

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN
≈28 cookies (≈40 g dough each)	40 min	≈1 h 30 min + overnight	325 °F (163 °C)

EQUIPMENT
Stand mixer, whisk + paddle · 1 oz scoop · 2 sheet pans + parchment · Wire rack · Scale

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH (DAY BEFORE)				
1	Butter, unsalted	225 g	2 sticks	Melt the butter in a saucepan over medium-high, swirling constantly, until the solids are golden and nutty, ≈5 min. Off the heat, swirl until rich brown, ≈15 s.
2	Ice cube	30 g	1 standard	Pour the browned butter into a medium bowl and whisk in the ice. Refrigerate until opaque and firm at the edges, ≈20 min, whisking now and then.
3	Flour, all-purpose	280 g	2 cups	Whisk the flour, baking soda and salt together in a bowl.
	Baking soda	3 g	¾ tsp	
	Kosher salt (Diamond)	4 g	2 tsp	
4	Granulated sugar	140 g	¾ cup	Put the sugar, eggs and vanilla in the mixer with the whisk. Beat on medium-high until pale and falling off in thick ribbons, ≈5 min.
	Eggs	100 g	2 large	
	Vanilla extract	10 g	2 tsp	
5	Dark brown sugar, packed	140 g	½ cup + 2 tbsp	Switch to the paddle. Add the brown sugar and the cooled butter. Mix on medium, ≈15 s.
6	Semisweet chocolate, *chopped, ¼–½ in*	225 g		Add the flour mix from step 3. Mix on low until barely combined, ≈15 s. Add the chocolate and mix on low until it just comes together, ≈15 s.
7				Refrigerate airtight overnight, up to 3 days.
BAKE				
8				Preheat oven to 325 °F (163 °C), racks upper- and lower-middle. Scoop ≈40 g balls onto the lined sheets, 6–8 per sheet. Tear each in half and press back together, rough sides out.
9				Bake from the fridge until the edges are golden but the centers are soft, 13–16 min. Rotate the pans halfway.
10	Coarse sea salt		pinch each	Sprinkle the salt lightly on the hot cookies and press it in. Cool 2 min on the pan, then on a rack. Repeat with the rest of the dough.

NOTES

- Weigh everything. If they spread too much, bake the dough nearly frozen, 6 per sheet.
- Dough balls freeze well. Baked cookies keep 5 days airtight.