

Ultimate Chocolate Chip Cookies



Recipe courtesy of Kardea Brown

Show: Delicious Miss Brown Episode: My Sweets!

Level: Easy

Total: 1 hr 40 min

(includes freezing time)

Active: 20 min

Yield: 8 to 10 cookies

Ingredients:

- 2 cups all-purpose flour
- 1 1/4 cups cake flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 1 cup (2 sticks) really cold butter, cut into cubes
- 1 cup granulated sugar
- 2/3 cup packed brown sugar
- 2 large eggs, lightly beaten
- 2 cups dark chocolate chips, such as Ghirardelli
- 1/2 cup semi-sweet chocolate chunks

Directions:

Special equipment: a stand mixer or electric hand mixer; a 1-cup ice cream scoop



- 1** Whisk together the all-purpose flour, cake flour, baking powder, baking soda and salt in a medium bowl.
- 2** Use a stand mixer or an electric hand mixer to beat the butter, granulated sugar and brown sugar on low speed, about 30 seconds. Add in the eggs one at a time. Add the dry ingredients a little at time and beat to combine. Set aside about 1/4 cup of the dark chocolate chips for the topping, then mix in the remaining dark chocolate chips and semi-sweet chocolate chunks.
- 3** Portion extra-large balls of dough with a 1-cup ice cream scoop on two baking sheets lined with parchment paper. With the reserved dark chocolate chips, press a few chips right on top of each ball. This will help to get little pools of chocolate. Place 4 to 5 balls of dough on each prepared baking sheet and place in the freezer for at least an hour and up to overnight.
- 4** When ready to bake, preheat the oven to 375 degrees F. Bake one sheet of cookies at a time, until the edges and spots on top are golden but the insides are still slightly doughy, 15 to 18 minutes.

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