

Night Baking

<http://nightbaking.blogspot.com/2011/11/eric-wolitzkys-chocolate-chip-cookies.html>

Eric Wolitzky's Chocolate Chip Cookies

Forgot to count how many it makes - probably two dozen?

170 grams (1 1/2 sticks; 6 ounces) butter
100 grams (1/2 cup, 3 1/2 ounces) sugar
200 grams (1 cup, 7 ounces) brown sugar
10 1/2 ounces (2 1/2 cups) flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 egg
1 egg yolk
10 1/2 ounces chocolate chips (1 3/4 cups) (I used a combo of Trader Joe's semi-sweet and Whole Foods dark mini chunks)

Preheat the oven to 325F.

Melt the butter and let it cool slightly. Use the mixer to cream the sugar, brown sugar, and melted butter until just incorporated.

In a separate bowl, whisk together the flour, baking soda, and salt.

Add the egg and egg yolk to the butter/sugar mixture, one at a time, until they're incorporated. On a very low speed, add the flour until almost fully incorporated, and then add the chocolate. Mix until just combined.

Scoop the dough onto a parchment- or silpat-lined baking sheet. Try baking one cookie first and see how well they are spreading. You may want to flatten the dough slightly with damp fingers to achieve the right thickness and spread.

Bake for 12-14 minutes or until golden brown.