

New York Times Amazing Chocolate Chip Cookie
(www.thefarmgirlrecipes.blogspot.com)

2 c. minus 2 Tbsp. (8 1/2 ounces) cake flour
1 2/3 c. (8 1/2 ounces) bread flour
1 1/4 tsp. baking soda
1 1/2 tsp. baking powder
1 1/2 tsp. coarse salt (like kosher salt)
2 1/2 sticks (1 1/4 c.) unsalted butter
1 1/4 c. (10 ounces) light brown sugar
1 c. plus 2 Tbsp. (8 ounces) granulated sugar
2 large eggs
2 tsp. natural vanilla extract
8 ounces semi-sweet chocolate, chopped into chunks
4 ounces unsweetened chocolate, grated
8 ounces semi-sweet chocolate chips
sea salt

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.
2. Using a mixer fitted with paddle attachment, 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. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Stir all chocolate into dough using a wooden spoon. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours.
3. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside. Drop the dough by tablespoonfuls on to the prepared cookie sheet, then sprinkle lightly with sea salt and baked until golden brown, but still soft, 10-12 minutes. Transfer sheet to a wire rack for 3-4 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Enjoy!