

chocolate chip cookies with crispy edges

RECIPE COURTESY OF ZOË FRANÇOIS

INGREDIENTS:

¾ cup (170 grams) unsalted butter, at room temperature
¼ cup (57 grams) vegetable shortening
1 cup (220 grams) packed brown sugar
1 cup (200 grams) granulated sugar
1½ teaspoons pure vanilla extract
2 large eggs, at room temperature
2½ cups (320 grams) all-purpose flour
1½ teaspoons kosher salt
1¼ teaspoons baking soda
12 ounces (340 grams) chocolate (bittersweet, semisweet, milk and/or white), chopped
Flaky sea salt

ACTIVE TIME:

45 minutes

TOTAL TIME:

2 hours (includes chilling time)

EASE OF PREPARATION:

Easy

YIELD:

About 18 cookies

INSTRUCTIONS

1. In a stand mixer fitted with the paddle attachment, cream the butter on medium speed until light and fluffy, then add the shortening and beat until evenly mixed in. Add the brown and granulated sugars and beat for 3 minutes on medium speed to combine. Mix in the vanilla. Add the eggs one at a time and mix on medium-low speed just until incorporated.
2. In a medium bowl, whisk together the flour, kosher salt, and baking soda. Add the flour mixture to the butter mixture and mix just until incorporated. Mix in the chocolate.
3. Scoop the cookie dough onto a parchment-lined baking sheet using a portion scoop (I used a 3 ounce/83 gram scoop). You can make the cookies larger or smaller, but it will affect the baking time.
4. Refrigerate the dough for at least 30 minutes if you are in a yank, but it improves if you let it sit for 24 to 36 hours before baking. Resting will make the cookies taste better, be more uniform in shape, and color nicely when they bake. After they are chilled you can bake them or freeze the dough balls for later baking.
5. Position a rack in the middle of the oven and preheat the oven to 375°F.
6. Evenly space 6 chilled cookie balls on a parchment-lined baking sheet and sprinkle with sea salt. Bake until set in the middle and golden brown around the edges, 12 to 15 minutes. Allow the cookies to cool slightly on the pan and then remove to a wire rack. Repeat with the remaining dough balls.

COOK'S NOTE: *Zoë halved this recipe in the workshop on Perfecting Texture.*