

Chocolate Chip Cookies from Ad Hoc (Thomas Keller)

Carolyn T's
Main Cookbook

Servings: 33

Author: From the Foodgal blog, but it's from Thomas Keller's "Ad Hoc At Home"



2 1/3 cups all-purpose flour, plus 1 tablespoon
3/4 teaspoon baking soda
1 teaspoon kosher salt
5 ounces chocolate, 55 percent, cut into chip-sized pieces
5 ounces chocolate, 70 to 72 percent, cut into chip-sized pieces
8 ounces cold unsalted butter (2 sticks) cut into small pieces
1 cup packed dark brown sugar, preferably molasses sugar
3/4 cup granulated sugar
2 large eggs

Serving Ideas: The recipe indicates 33 cookies, which makes quite large cookies. When I made them I used a smaller cookie scoop and ended up with 48. Up to you . . .

Categories: Cookies

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 172 Calories; 9g Fat (44.9% calories from fat); 2g Protein; 23g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 95mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

Notes: Thomas Keller writes in the book: This is our version of what is arguably the best cookie ever. I like to use different chocolates, one sweeter, one with a more complex bittersweet balance. After you chop the chocolate, sift it to remove any tiny fragments to give the cookies a cleaner look. If you like softer cookies, don't underbake them, just mist them with water before baking.

1. Position racks in the lower and upper thirds of the oven and preheat oven to 350 degrees. Line two baking sheets with Silpats or parchment paper.
2. Sift flour and baking soda into a medium bowl. Stir in the salt.
3. Put chips in a fine-mesh basket strainer and shake to remove any chocolate "dust" (small fragments).
4. In the bowl of a stand mixer fitted with the paddle, beat half the butter on medium speed until fairly smooth. Add both sugars and the remaining butter, and beat until well combined, then beat for a few minutes, until mixture is light and creamy. Scrape down sides of the bowl. Add eggs one at a time, beating until the first one is incorporated before adding the next and scraping the bowl as necessary. Add dry ingredients and mix on low speed to combine. Mix in chocolate. Don't overmix.
5. Remove bowl from mixer and fold dough with a spatula to be sure the chocolate is evenly incorporated. The dough or shaped cookies can be refrigerated, well wrapped, for up to 5 days or frozen for 2 weeks. Freeze shaped cookies on the baking sheets until firm, then transfer to freezer containers. (Defrost frozen cookies overnight in the refrigerator before baking.)
6. Using about 2 level tablespoons per cookie, shape dough into balls. Arrange 8 cookies on each pan, leaving about 2 inches between them, because the dough will spread. Bake for 12 minutes, or until the tops are no longer shiny, switching the position and rotating pans halfway through baking.
7. Cool cookies on the pans on cooling racks for about 2 minutes to firm up a bit, then transfer to the racks to cool completely. Repeat with second batch of cookies. (The cookies can be stored in an airtight container for up to 2 days.)
8. Note: If your brown sugar has hardened, soften it in the microwave for 15 to 30 seconds.