

## Ultimate Chocolate Chip Cookies

350°F

2 baking sheets lined with parchment paper

2 cups minus 2 tbsp	cake flour
1 2/3 cups	bread flour
1-1/4 tsp	baking soda
1-1/4 tsp	baking powder
1-1/2 tsp	coarse salt
1-1/4 cups	unsalted butter
1-1/4 cups	light brown sugar
1 cup plus 2 tbsp	granulated sugar
2 large	eggs
2 tsp	pure vanilla extract
1-1/4 lbs (60%)	bittersweet chocolate
	sea salt

1. Whisk 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.
3. Drop chocolate pieces in and incorporate them without breaking them. 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.
4. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.
5. With a #24 disher, scoop. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. Transfer sheet to a wire rack for 10 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.