



I Can Cook-ie Too

Chocolate "Chip" & Sea Salt Cookies

Yields approximately 24 cookies

Ingredients:

2 ½ sticks unsalted butter (room temperature)
1 cup granulated sugar
1 ¼ cup dark brown sugar
2 large eggs
1 tablespoon vanilla extract
3 ½ cups all-purpose flour
1 ½ teaspoon baking powder
1 ½ teaspoon baking soda
1 ½ teaspoon kosher salt
1 pound, 4 ounces best quality chocolate chips
¼ cup coarse sea salt (such as Maldon)

Preheat oven to 350° F.

Whisk together the flour, baking soda, baking powder and salt; set aside. In a stand mixer fitted with the paddle attachment, cream the butter and sugars on medium speed until fluffy. Add the eggs one at a time, scraping down the bowl after each addition. Add the vanilla extract and mix. On low speed, add the flour mixture in 2 installments and mix until just incorporated. Add the chocolate and mix until evenly distributed.

Scoop the dough using a 1.5 ounce ice cream scoop onto two parchment-lined cookie sheets. Sprinkle the tops of each cookie with a few flakes of the sea salt. Bake for 12-16 minutes until the edges are golden brown but the center is still pale.

Jay Armstrong Johnson &
Alysha Umphress in *On the Town*

