CHOCOLATE CHIP COOKIES Basics With Babish

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This week on Basics we're taking a look at the quintessential cookie: chocolate chip. We're bumping up this basic biscuit from "Plain Jane" to premium.

Equipment List

Stand mixer (preferred, but you can use a hand mixer)

Whisk

Cooling rack (not necessary, but helpful!)

Shopping List

- 2 sticks (16 Tbsp) Unsalted butter
- ½ cup white sugar (106g)
- 1½ cups brown sugar (235g)
- 2 eggs
- 11 ½ ounces all purpose flour (327g)
- 1 Tbsp kosher salt (20g)
- ½ tsp baking soda (2g)
- ¾ tsp cinnamon
- Chocolate chips
- Nuts (walnuts or your favorite)
- Flaky sea salt

Method: Chocolate Chip Cookies

1. **Start by browning 2 sticks of unsalted butter. Once brown, place in a measuring cup and refrigerate for 1 hour or until it's re-solidified.**
2. **In the bowl of a stand mixer, add the butter along with ½ cup of white sugar and 1 ½ cups of brown sugar. Mix well to combine.**
3. **Next add 2 cold eggs to the mixture, and mix to combine.**

4. In a separate medium bowl, whisk together 11 ½ ounces of all purpose flour, 1 Tbsp of kosher salt, ½ tsp of baking soda, and ¾ tsp of cinnamon.
5. Add half of dry ingredients to the stand mixer, mix to combine, and then add the other half of the dry ingredients. This helps keep your gluten down.
6. Add your chocolate chips, stir just until everything is well combined and remove dough from mixer. Place in a bowl and refrigerate for at least an hour or as long as 2 days.
7. Optional: You can toast some nuts and add those to your cookie dough as well.
8. Roll your cookie dough into balls and then break in half and set on cookie sheet. This will help give the cookies a rustic look. Bake in a 350°F oven for 12-17 minutes or until they've reached your preferred doneness. Top with a little bit of sea salt.
9. Let cool for a few minutes, serve and enjoy.

NOTES

CONVECTION 325º

2/14/21

Used yellow 20 scoop. Until it broke.

Make balls the size of golf balls then break them. Similar to Levain technique.

Used 75% of 365 dark chocolate baking chunks. 9oz of a 12oz bag of 365 Dark Chocolate baking chunks.



Fridge for 2.5 hours

Bake for 12 (and not more than 15 minutes)

Yield

Should makes 18 cookies



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