

David Leite's Chocolate Chip Cookies

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Makes: 18 cookies

Preheat: 350

Ingredients

8½ oz cake flour, 2 cups minus
2 tablespoons
8½ oz bread flour, 1 2/3 cups
1¼ teasp baking soda
1½ teasp baking powder
1½ teasp coarse salt
2½ sticks unsalted butter, 1 1/4
cups
10 oz light brown sugar, 1 1/4
cups
8 oz granulated sugar, 1 cup plus 2
tablespoons
2 large eggs
2 teasp vanilla extract
1¼ lb bittersweet chocolate
disks or fèves, at least 60 percent cacao
content, Ghiradelli 60% chips work just
fine
sea salt

Method

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside. (Note: Mr. Leite thinks the gluten level in the flours affects the texture. I haven't noticed a difference. Go ahead and use all-purpose flour.)
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. Drop chocolate pieces in and try to incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. [Dough may be used in batches, and tastes best when it's been refrigerated for 72 hours.]
3. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.
4. Scoop 6 3 1/2-ounce mounds of dough (the size of generous golf balls) onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. 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. Eat warm, with a big napkin.