

Jacques Torres' s Secret Chocolate Chip Cookies

Martha Stewart- www.marthastewart.com

INGREDIENTS

- 1 pound unsalted butter
- 1 3/4 cups granulated sugar
- 2 1/4 cups packed light-brown sugar
- 4 large eggs
- 3 cups plus 2 tablespoons pastry flour
- 3 cups bread flour
- 1 tablespoon salt
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 tablespoon pure vanilla extract
- 2 pounds Jacques Torres House (60 percent cocoa) Chocolate or other best-quality semisweet or bittersweet chocolate, coarsely chopped—*I just dump in a lot of semisweet chocolate chips!*

DIRECTIONS

1. Preheat oven to 350 degrees. Line baking sheets with parchment paper or nonstick baking mats; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugars. Add eggs, one at a time, mixing well after each addition. Reduce speed to low and add both flours, baking powder, baking soda, vanilla, and chocolate; mix until well combined.
3. Using a 4-ounce scoop for larger cookies or a 1-ounce scoop for smaller cookies, scoop cookie dough onto prepared baking sheets, about 2 inches apart. Bake until lightly browned, but still soft, about 20 minutes for larger cookies and about 15 minutes for smaller cookies. Cool slightly on baking sheets before transferring to a wire rack to cool completely.

4. Yields 26 five-inch cookies or 8 $\frac{1}{2}$ dozen 1 $\frac{1}{4}$ inch cookies (*I scaled this recipe down to half of the original and ended up with at least a couple dozen 3 inch cookies...woah.*)