

The Chewy (chocolate chip cookie)

Alton Brown- www.foodnetwork.com

INGREDIENTS

- 2 sticks unsalted butter
- 2 ¼ Cups bread flour
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- ¼ Cup white sugar
- 1 ¼ Cups brown sugar
- 1 egg
- 1 egg yolk
- 2 Tablespoons milk
- 1 ½ teaspoons vanilla extract
- 2 Cups semisweet chocolate chips

DIRECTIONS

1. Heat oven to 375°F.
2. Melt the butter (do not heat to boiling) in a heavy-bottom medium saucepan over low heat. Sift together the flour, salt, and baking soda and set aside.
3. Pour the melted butter in the mixer's work bowl. Add the sugars. Cream the butter and sugars on medium speed. Add the egg, yolk, 2 tablespoons milk and vanilla extract and mix until well combined. Stir in the chocolate chips.
4. Chill the dough, then scoop onto parchment-lined baking sheets, 6 cookies per sheet. Bake for 14 minutes or until golden brown,

checking the cookies after 5 minutes. Rotate the baking sheet for even browning. Cool completely and store in an airtight container.

Yields 2 $\frac{1}{2}$ dozen cookies