Chocolate Chip Sea Salt Cookies

By Jesse Dodson

The perfect balance of chewy and crispy, this is our favorite chocolate chip cookie recipe!

Servings: Approx. 18
Prep Time: 15 min
Bake Time: 15 min

Ingredients:

- 1 and 1/2 Cups Caputo "00" Pastry Flour (247 grams)
- 1/2 teaspoon sea salt, fine (4 grams)
- 1/2 teaspoon baking soda (2 grams)
- 1/3 cup + 1 tablespoon granulated sugar (80 grams)
- 1/2 cup light brown sugar (114 grams)
- 1/2 cup unsalted butter (1 stick), softened (114 grams)
- 2 teaspoons vanilla extract (5.5 grams)
- 1 egg (56 grams)
- 1 cup semi-sweet or dark chocolate chips (85g)
- Finishing sea salt, large flake (1 pinch per cookie)

Instructions:

1. Preheat your oven to 325° F. Lightly grease (or line with parchment) two baking sheets.
2. In a bowl, combine the Caputo "00" Pastry Flour, fine sea salt, and baking soda. Thoroughly stir together.
3. In a large bowl, combine the sugars, butter, and vanilla extract, beating until smooth and creamy. *In a Kitchen Aid mixer, about 3 minutes on speed 2.*
4. Beat in the egg, again beating until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined. *In a Kitchen Aid mixer, about 1 minute on speed 2.*
5. Mix in the combined flour, salt, and baking soda *(about 1 minute on speed 1)*, then the chocolate chips *(30 seconds)*.
6. Use a spoon (or a tablespoon cookie scoop) to scoop 1 1/4" balls of dough onto the prepared baking sheets, leaving 2" between them on all sides; they'll spread to about 2 3/4". Do not flatten the dough balls.
7. Sprinkle a pinch of coarse sea salt on each cookie and gently press the salt into the top.
8. Bake the cookies for 15-16 minutes, until their edges are amber brown and their tops are a light golden brown.
9. Remove the cookies from the oven, and cool on the pan until they've set enough to move without breaking.

Note:

- Caputo "00" Chef's Flour can be substituted for Caputo "00" Pastry Flour.