

SALTED CHOCOLATE CHUNK COOKIES

— A RECIPE FROM OUR KEEN KANTEEN —



INGREDIENTS

Prep time: 30 min
Total time: 40 min
Makes approx. 3 dozen cookies

- 1 lb. unsalted butter, softened at room temperature
- 2 cups white granulated sugar
- 2 cups of brown sugar
- 4 eggs
- 2 tsp. baking soda
- 4 tsp. vanilla extract
- 1 tsp. kosher salt
- 4 tsp. warm water
- 6 cups of all-purpose flour
- 8 oz. Callebaut dark semi-sweet chocolate bar – hand chopped
- Large flake sea salt for sprinkling on top of cookies (We like Maldon)



DIRECTIONS

1. Preheat oven to 350° F and line baking sheets with parchment paper in preparation.
2. In a standing style mixer combine both sugars with room temperature butter, affix the paddle attachment and mix on low speed for 5 minutes, stopping several times to scrape the mixture back into the bowl.
3. Creaming the butter and sugars is the most important step, pay close attention to this process. Increase speed to medium-high and mix for 5 minutes, scraping the bowl several times. The product should double in volume, becoming fluffy and light in color.
4. Reduce speed to low and add eggs, one at a time allowing to incorporate between each.
5. Dissolve baking soda in hot water and add to mixing bowl along with salt and vanilla, mix on low speed for 2 minutes.
6. With the mixer still on low speed, slowly add the flour into the mixture. Do this one cup at a time while scraping the bowl in between each. Do not over mix.
7. Add the chopped chocolate and mix on low speed until incorporated and evenly mixed.
8. Remove dough from mixing bowl and roll into 2-ounce balls (ping pong size). Refrigerate dough for 4 hours or overnight prior to baking. Dough can also be frozen and thawed in fridge 2 hours prior to baking.
9. Arrange cookies on a baking sheet lined with parchment paper, about 2 inches apart.
10. Flatten each disk with your palm or the bottom of a drinking glass to approximately a half inch thick.
11. Sprinkle a small pinch of large flake seasalt on top of each cookie.
12. Bake for 5 minutes on middle rack of oven.
13. Rotate baking sheet 180°, return to oven and bake for an additional 5 minutes.
14. Remove from oven, allow to cool and enjoy!

