



GDC Signature Chocolate Chip Cookie

Grocer's Daughter May 23, 2022

INGREDIENTS

2 ½ sticks (280g) unsalted butter, room temperature
1 cup (225g) white sugar
1 cup (240g) brown sugar
3 ½ cups (445g) all purpose flour
1 ¼ tsp baking powder
1 ½ tsp baking soda
Pinch of salt
2 eggs
2 tsp vanilla
2 ¾ cups (400g) 70% Esmeraldas chocolate discs

PREPARATION

1. Combine flour, baking soda, baking powder, salt in a bowl. Whisk to combine.
2. Combine butter, sugars and vanilla in the bowl of a stand mixer. Mix, using the paddle attachment, until it becomes light and fluffy.
3. Add eggs, incorporating one egg at a time. Continue mixing until light and fluffy again.
4. Stop the mixer and add all the flour mixture. Mix on sloooow - just enough to incorporate.
5. Add chocolate and mix briefly to combine.
6. Weigh out dough into 100 g dough balls or use a cookie scoop for even cookies.
7. Freeze cookie dough overnight.
8. Bake at 350°F for +/- 15 minutes.

For more recipes, ingredients, and chocolate fun, visit grocersdaughter.com.