

# 5-STAR CHOCOLATE CHIP COOKIES

MAKES 30 COOKIES

**1 cup (2 sticks/  
225 grams) butter,  
softened**

**¾ cup (170 grams)  
granulated sugar**

**1 cup (170 grams) dark  
brown sugar**

**2 large eggs**

**2⅓ cups (368 grams)  
all-purpose flour**

**1¼ teaspoons baking  
soda**

**1 teaspoon salt**

**2⅓ cups (14 ounces/  
396 grams) chopped  
bittersweet chocolate**

## NOTE

I prefer to use a really good-quality bittersweet chocolate bar rather than chocolate chips for this recipe. That richness of the chocolate takes these cookies to another level.

In San Francisco I was thrilled to work as pastry chef at a high-end restaurant. Every day I would get up at the crack of dawn to mix up dough and freeze ice cream for desserts as exquisite as the rest of the Michelin-starred dinner menu. One of my specialties was this chocolate chip cookie. We used only Valrhona chocolate, and those cookies were huge—we used an ice cream scoop to measure the dough onto the baking sheets. The cookies were usually stacked high at the front of the restaurant where anyone could come in and buy them to take home. Often, one person would buy all of them, and I'd need to bake more in a big hurry. My version encourages you to make them a bit smaller, though you should definitely try them with a good-quality bittersweet chocolate.

- 1 Preheat the oven to 375°F (190°C) and line two cookie sheets with parchment paper.
- 2 In a large bowl, cream together the butter and sugars with a wooden spoon until soft and light in color.
- 3 Slowly mix the eggs one by one into the butter-sugar mixture.
- 4 In a separate bowl, mix together the flour, baking soda, and salt.
- 5 Add the dry ingredients to the wet ingredients and mix until combined. Fold in the chopped chocolate. Chill the dough for 30 minutes.

RECIPE CONTINUES



- 6 Using a tablespoon measure, scoop out big, heaping tablespoons of the dough, roll them into balls, and place them on the prepared cookie sheets. Leave some space between the cookies, as they'll spread during baking.
- 7 Bake for 10 to 12 minutes. Be careful not to overbake; you want the cookies soft in the center and chewy on the outside.
- 8 Transfer the cookies to a wire rack to cool.
- 9 These cookies are best enjoyed straight out of the oven, but if you have leftovers, store the cooled cookies in an airtight container at room temperature for up to 3 days.