

## Chocolate Swirl/Chocolate Chunk Cookies

AP flour	10 oz wt	(2 ¼ cups, but weight is more consistent)
baking soda	1 tsp	
Coarse kosher salt	1 tsp	
butter (unsalted)	2 Sticks (8 oz)	I suggest <b><i>browned butter</i></b>
light brown sugar	6 oz wt	(¾ cup, but weight is more consistent)
granulated sugar	5 oz wt	(1 ½ cups, but weight is more consistent)
eggs	2 eggs	
vanilla	1 tsp	I use C. F. Sauer Company Gold Medal imitation vanilla, it holds up to the high heat of baking cookies better than real vanilla, everywhere else use the real thing!
bittersweet chocolate	6 oz wt	Trader Joe's Chocolate Chunks ( <i>not</i> chips). A strong chocolate makes a huge difference. Break up any really big pieces. Ghirardelli chocolate with 58%-60% cocoa is second best. Nestle really poor (not strong enough flavor, too sweet).
Yield	70	

Yield: 70 cookies (using an OXO "small" cookie scoop).

### MELTED BUTTER

- Sift Flour and baking soda, add salt, whisk to mix
- Brown the butter. It will foam (you are boiling out the water), white clumps will form (the solids are clumping together), then the clumps will brown. This happens quite suddenly so be alert. You want a fairly dark brown, but no more. Immediately remove from heat when it's dark brown. Once it's black you have the wrong flavor
- Add sugars to butter and mix
- Add eggs to butter and mix
- Add vanilla to butter and mix
- Add flour mixture to butter and mix/fold in
- Add chocolate to butter and fold in
- Refrigerate for 36 to 72 hours. This important step allows the flour to absorb the liquids from the egg against the resistance of the butter. Ruth Graves Wakefield invented the Chocolate Chip cookie at her restaurant, the Toll House and she refrigerated the dough. For unknown reasons, Nestle left it out. Jacques Torres reintroduced this step.
- Use small OXO scoop, or any roughly 2-teaspoon scoop to fill cookie sheet.
- Bake at 350°, roughly 12-14 minutes (or more or less).

I mix by hand, using a spatula and/or wire whisk. The melted butter makes a much softer dough than solid butter. The butter will melt much of the chocolate into the dough, creating the chocolate swirl cookie. If you want actual chips then refrigerate and then use the mixing below.

NOTE: you can refrigerate the browned butter ahead of time and then follow a more traditional recipe for how to mix the ingredients, Below.

### COLD BUTTER

- Sift flour, add baking soda and salt and whisk to blend.
- Beat butter, granulated sugar, brown sugar and vanilla extract in an upright mixer with paddle until creamy.
- Add eggs, one at a time, beating to blend after each egg.

- Use spatula to blend 1/3 flour mixture into butter/sugar, then beat at lowest speed to completely mix in that third. Continue with remaining thirds. Beating brings out gluten, great for bread and bad for cookies so go gentle.
- Fold in chocolate with spatula.
- Refrigerate for 36 to 72 hours. This important step allows the flour to absorb the liquids from the egg against the resistance of the butter. Ruth Graves Wakefield invented the Chocolate Chip cookie at her restaurant, the Toll House, and she refrigerated the dough. For unknown reasons, Nestle left it out. Jacques Torres reintroduced this step.
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