

SEA SALT CHOCOLATE CHOCOLATE CHIP COOKIE

By Judy Kim | Yield: Approximately 25 large (4-inch) cookies or 38 medium (3-inch) cookies

The ultimate chocolate chocolate chip cookie. Thin, crispy yet chewy and completely addicting.

INGREDIENTS

Coconut oil Spray

½ pound (2 sticks) unsalted butter, at room temperature

1 ½ cups packed light brown sugar

¼ cup granulated sugar

1 teaspoon pure vanilla extract

1 large egg, at room temperature

1 cup all-purpose flour

½ cup unsweetened cocoa powder, such as Guittard

1 teaspoon baking soda

1 teaspoon flaky sea salt, such as Jacobsen

1 cup semi-sweet chocolate chips or wafers, such as Guittard

DIRECTIONS

1. Preheat oven to 350°F. Prepare 2, preferably 3 half sheet pans with a light coating of coconut oil, or your favorite cooking spray. Do not use parchment paper or the cookies won't spread properly.
2. Add butter, brown sugar and granulated sugar to the bowl of a stand mixer fitted with a paddle attachment. Start on low, increase speed to high and beat until light in color and creamy, about 3 to 4 minutes. Scrape down sides with a rubber spatula as needed. Add vanilla and egg, one at a time until combined. Place bowl in fridge to chill for 30 minutes or wrap well in plastic and chill overnight.
3. In a medium bowl whisk together flour, cocoa powder, baking soda and sea salt. Add flour mixture in 4 increments and mix on low; scrape the bowl as needed. After 3rd addition of flour, fold remaining flour mixture by hand until just combined. Do not over mix. Fold chocolate chips in by hand.
4. For 4-inch cookies, use a small cookie scoop or spoon about 2 tablespoons of dough on to a greased half sheet pan 2-inches apart. Do not use parchment as the cookies will not spread evenly. Place maximum of 6 cookies per half sheet pan, but I prefer 5 to avoid the cookies from crowding each other. Bake for 8 to 10 minutes. For 3-inch cookies, use a 1 tablespoon scoop and place 8 cookies evenly spaced on a half sheet pan. Timing is important for this cookie. Check oven temperature with a thermometer, test a single cookie to determine the right timing and see if your oven requires you to rotate the pan. Center about the size of a quarter should be slightly undercooked and remaining outer edges should spread into rings. This ensures a chewy yet crunchy cookie.
5. Remove sheet pan from oven and cool for a few minutes before transferring cookies to a cooling rack. Optional to sprinkle cookies with sea salt right after removing from the oven. Repeat steps for additional batches, but cool sheet pans before adding cookie dough.

NOTES: Cookie dough can be made in advance. Keep in the fridge well wrapped or freeze individual cookie dough balls and place in a plastic bag after frozen; remove as much air from the bag as possible. Bring dough to room temperature before baking for best results. Baking frozen dough will still taste great, but the overall baked cookie appearance may vary slightly.

If you don't have a silicone spatula, try spraying your spatula with oil to make it easier to handle the cookies.