

Sarah Chocolate Sea Salt Cookies

Prep time 25 minutes
Baking time 12
Yields 18 - 24 cookies

Ingredients

1/2 cup unsalted butter room temperature
2 tablespoons granulated sugar
2 tablespoons turbinado sugar
3/4 cup plus 2 tablespoons packed light or dark brown sugar
1 large egg
1 teaspoon vanilla extract
3/4 teaspoon baking soda
Heaped 1/4 teaspoon fine sea or table salt
1 3/4 cups all-purpose flour
1/2 pound semi- or bittersweet chocolate, cut into roughly 1/2-inch chunks
Flaky sea salt, to finish

Equipment

Stand mixer / electric beater
Large mixing bowl
Measuring cups and spoons
Parchment paper / non stick spray
Cookie sheet
Spoon / Rubber Spatula

Start out by preheating your oven to 365 degrees, and be sure to read all of the instructions and measure out all of your ingredients before you begin baking! This crucial step is something chefs all around the world use to make their recipe as easy as it can be.

In a large bowl, cream the butter and sugars together with an electric mixer until very light and fluffy, about 5 minutes.

Add egg and vanilla, beating until incorporated, and scraping down the bowl as needed. Beat in salt fine sea or table salt and baking soda until combined, then the flour on a low speed until just mixed.

The dough will look crumbly at this point. With a spatula, fold/stir in the chocolate chunks.

Scoop cookies into 1 1/2 tablespoon mounds, spacing them apart on the prepared baking sheet. Sprinkle each with a few flakes of sea salt. Bake for 11 to 12 minutes, until golden on the outside but still very gooey and soft inside.

Out of the oven, let rest on a baking sheet for 5 minutes before transferring to a cooling rack.

Got extra dough!? That's the best. Roll remainder of cookie dough into a log, or pre portion and freeze to save for later