

# Bakers Banquet



## The Perfect Chocolate Chip Cookie

### For the Cookie

1 cup unsalted butter, at room temperature  
1/4 cup granulated sugar  
1/4 cup turbinado sugar (sugar in the raw)  
1 3/4 cup packed dark brown sugar  
1 1/2 teaspoon instant coffee  
1 tablespoon vanilla extract  
2 eggs, at room temperature  
3 1/2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1 teaspoon kosher salt  
1 12oz bag chocolate chips, chunks or pieces, semi-sweet or milk  
Flaky salt, such as Maldon, for finishing

### Directions

Preheat oven to 350°F. Line 2 cookie sheets with parchment paper. Set your oven rack to the center of the oven.

In a large bowl whisk the flour, baking soda and kosher salt.

In the bowl of a standing mixer use the paddle attachment to cream the butter and the three sugars for 3-5 minutes on medium. Scrape down the bowl once or twice to make sure no butter sticks to the sides.

Add the instant coffee and beat until combined.

Pour in the vanilla. Add the eggs one at a time on low until fully incorporated.

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Add the flour mixture slowly to your batter, continuing to mix on low. The batter will get very thick. That is expected. It will look like it is a little dry. That is expected.

Add the chocolate chips and continue to mix on low until they have been distributed throughout the batter.

Use an ice cream scooper to scoop out large cookies, placing no more than 6 on a cookie sheet.

**IMPORTANT STEP-** sprinkle Maldon salt on each cookie. Just a small pinch will do!

Bake one cookie sheet on the middle rack for 12 minutes, turning your cookie sheet mid-way through for even baking.

At 12 minutes the cookies will seem underdone, but take them out anyway and leave them to rest on the cookie sheet for 10-15 minutes.

Now you will be happy you have that second cookie sheet prepared.

While the first one is at rest, put your second one in the oven.

Transfer cookies to a cooling rack.