

Big and Chewy Chocolate Chip Cookies

Yield: 15-18 enormous cookies

2 cups plus 2 tablespoons flour

1/2 teaspoon baking soda

1/2 teaspoon salt

12 tablespoons unsalted butter, melted and cooled until just warm

1 cup brown sugar

1/2 cup granulated sugar

1 large egg, plus 1 large egg yolk

2 teaspoons vanilla

1- 1 1/2 cups semisweet chocolate chips

Position the oven racks to the upper- and lower-middle positions, then heat the oven to 325°F. Line baking sheets with parchment paper or a silicone liner.

In a medium bowl, whisk together the flour, baking soda, and salt; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugars until thoroughly blended. Beat in the egg, yolk, and vanilla until smooth. Add the dry ingredients and beat at low speed just until combined. Stir in the chocolate chips.

Roll a scant 1/4 cup of the dough into a ball. Hold the dough ball with the fingertips of both hands and pull into 2 equal halves. Rotate and, with jagged surfaces facing up, join the halves together at the base, again forming a single ball, being careful not to smooth the dough's uneven surface. Place the formed dough balls on the prepared baking sheets, jagged surface up, spacing them 2 1/2 inches apart.

Bake for 15 to 18 minutes, until the cookies are light golden brown, the outer edges start to harden, and the centers are still soft and puffy. Make sure to rotate the baking sheets front to back and top to bottom halfway through the baking time. Cool completely on the baking sheets.

Source: [The New Best Recipe](#)