

Chocolate Chip Cookies

After nearly a year of experimenting with chocolate chip cookie recipes, I finally found one that really shines with our whole wheat flour. I adapted the recipe to work with the whole wheat and find that my family and friends keep begging for more cookies.



Original recipe from the *New York Times* Cooking website. Here's what they have to say about the cookies:

You may have memorized the foolproof gem on the back of the Toll House bag, given to the world by Ruth Graves Wakefield in the 1930s. But this may become your new favorite chocolate chip cookie recipe. It's a little more complicated, and you'll have to plan ahead: after assembling the dough, you must chill it for at least 24 hours before baking it, and preferably up to 36. This allows the dry ingredients time to soak up the wet ones, which results in a firmer dough. It leads to a marvelously chewy, chocolate-rich cookie. Don't skimp on good chocolate, and the sea salt is not an option -- it's the beacon at the top of this gorgeous treat.

INGREDIENTS

- 2 cups minus 2 tablespoons sonora whole wheat flour
- 1 $\frac{2}{3}$ cups red fife whole wheat flour
- 1 $\frac{1}{4}$ teaspoons baking soda
- 1 $\frac{1}{2}$ teaspoons baking powder
- 2 $\frac{1}{2}$ sticks (1 $\frac{1}{4}$ cups) unsalted butter
- 1 $\frac{1}{4}$ cups (10 ounces) light brown sugar
- 1 cup plus 2 tablespoons (8 ounces) granulated sugar
- 2 large eggs
- 2 teaspoons natural vanilla extract
- 1 $\frac{1}{4}$ pounds bittersweet chocolate disks or fèves, at least 60 percent cacao content (see note)
- Sea salt to taste

METHOD

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.
2. Using a stand mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them.
3. Form the dough into 12 inch long tubes or rolls about 2" in diameter (like the slice and bake version). You will get 3 to 4 rolls.
4. Press wax paper against dough, keeping the tubular shape and then overlay foil for an air-tight seal.

5. Freeze or refrigerate for at least 12 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours or frozen for a couple of weeks. For fresh hot cookies anytime, pull out the dough, slice off a few cookies, and put the rest back in the fridge or freezer.
6. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat.
7. Cut dough into 1/2-3/4 " slices. Lay flat on the baking sheet and sprinkle lightly with sea salt.
8. Bake 6-8 minutes, or until just slightly brown golden brown. They will look under done, but once cooled they firm up nicely. Don't over bake! Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated or frozen, for baking remaining cookies at a later date. Eat warm, with a big napkin.