



chocolate chunk cookies

Difficulty*	Prep	Cook
1	25 min	16 min

*Difficulty on a scale from 1-5, where 1 is easiest

Ingredients

- 238g (1.5 Cups + 3 Tbsp) All-Purpose Flour
- 2.3g (1/2 Tsp) Baking Soda
- 3g (1 Tsp) Kosher Salt
- 134g (1/2 Cup + 2 Tbsp) Dark Brown Sugar
- 12g (1 3/4 Tsp) Unsulfured Blackstrap Molasses
- 104g (1/2 Cup + 1 Tsp) Granulated Sugar
- 107g (2/3 Cup) Chocolate Chunks
- 107g (Scant 1/2 Cup) Chocolate Chips
- 167g (5.9 Oz) Unsalted Butter-Room Temperature
- 1 Extra Large Egg (60g)

Directions

- 1.) Sift the baking soda into the flour.
- 2.) Add the kosher salt and whisk to combine.
- 3.) In a separate bowl, combine the dark brown sugar, granulated sugar, and molasses.
- 4.) Combine the chocolate chips with the chocolate chunks.
- 5.) Prepare a stand mixer fitted with a paddle.
- 6.) Add in the room temperature butter.
- 7.) Cream the butter at medium low speed until it has the consistency of mayonnaise.

- 8.) Add in the sugar and molasses mixture.
- 9.) Mix together for 3-4 minutes until fluffy.
- 10.) Scrape the bottom of the mixing bowl.
- 11.) Add the egg.
- 12.) Mix on low speed for 15-30 seconds.
- 13.) Add the flour mixture in 2 separate additions.
- 14.) Mix for 15-20 seconds after each addition.
- 15.) Add in the chocolate.
- 16.) Pulse 10 times until the chocolate is just combined.
- 17.) Refrigerate the dough for 30 minutes.
- 18.) Preheat a standard or convection oven at 325 degrees.
- 19.) Prepare two baking sheets by lining it with parchment paper.
- 20.) Roll the dough with the palm of your hands into 75g balls.
- 21.) Arrange 6 balls of dough on each baking sheet.
- 22.) Bake for 14-16 minutes (convection) or 18-20 minutes (standard).
- 23.) Remove the cookies from the oven.
- 24.) Allow it to cool on the baking sheet for 5 to 10 minutes.
- 25.) Transfer the cookies to a cooling rack to finish cooling.