

Chocolate chip cookies

Cookie

Paula Bittle Taylor My all time favorite salted chocolate chip cookies

Thank you @square culinary team for this recipe!

- 2+3/4 Cups All Purpose Flour
- 1 tsp Baking Powder
- 2 tsp Kosher Salt (I recommend Diamond Crystal)
- 1 Cup Butter, slightly softened
- 1 Cup Dark Brown Sugar, packed
- 1/2 Cup Sugar
- 2 Eggs
- 1 Tbsp Vanilla Extract
- 14 oz. (4 Bars) High Qual Dark Chocolate (I use 72% - 78% dark), roughly chopped
- Maldon Sea Salt
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- 1 Preheat the oven to 350°F.
- 2 Sift (or mix) flour, baking powder, and salt together.
- 3 In a separate bowl, beat together butter (slightly softened), brown sugar, and granulated sugar for 2-3 minutes.
- 4 Beat in eggs and vanilla, and then scrape down the bowl.
- 5 Gradually add flour mixture to the butter mixture, and beat until well blended.
- 6 Roughly chop the chocolate and then add to the cookie dough, stir to combine.
- 7 With a heaping 2 oz. scoop, drop cookies onto parchment paper lined sheet pans 3 inches apart to give room for expansion. Work in batches if needed, making sure not to overcrowd the pans.
- 8 Top each cookie dough ball with a pinch of Maldon sea salt.
- 9 Bake cookies for 12-14 minutes or until golden brown on the edges. Enjoy!

20 minute prep time + 15 minute cook time

Recipe makes 28 cookies

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