

# Cacapon Institute's Chocolate Chip Cookies

(The New York Times, July 9, 2008)

Adapted from Jacques Torres

2 cups minus 2 tablespoons (8 1/2 ounces) cake flour  
1 2/3 cups (8 1/2 ounces) bread flour  
1 1/4 teaspoons baking soda  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons coarse salt  
2 1/2 sticks (1 1/4 cups) unsalted butter  
1 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 1/4 pounds bittersweet chocolate disks or fèves, at least 60 percent cacao content (see note)  
Sea salt.

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.
2. Using a 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. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours.
3. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.
4. Scoop 6 3 1/2-ounce mounds of dough (the size of generous golf balls) onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. 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, for baking remaining batches the next day. Eat warm, with a big napkin.

Yield: 1 1/2 dozen 5-inch cookies.

NB: Disks are sold at Jacques Torres Chocolate; Valrhona fèves, oval-shaped chocolate pieces, are at Whole Foods. Or just use Ghirardelli's...

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Notes on next page.

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## Notes:

1. Use ONE one-pound package of LIGHT brown sugar instead of the MIX of light brown and granulated. Better taste, easier to measure.
2. Just use Ghirardelli's 60% dark chocolate bits. They're available all over. They come in 11.5 oz bags, and I just put in two bags. Yes, that's 15% more chocolate than the recipe calls for. You got a problem with that??
3. Some people do, actually. It's OK to reduce the amount of chocolate chips. If you do, don't tell any of your friends or relatives who suffer from a "chocolate deficiency."
4. These cookies are excellent rewards for studying at the Cacapon Institute's Potomac Highlands Watershed School, or to warm up after a cold afternoon "up to here" in a Stream Cleaner Environmental Forum.

