



## Salted Chocolate Chunk Cookies

From [Smitten Kitchen](#) blog via Ashley Rodriguez's *Not Without Salt* - along with My Global Kitchens personal flourishes and changes

*Yield: Approximately 20 cookies (3 inches in diameter finished size!)*

### Ingredients

- ½ cup (1 stick) salted butter, at room temperature
- 2 Tbsp granulated (white) sugar
- 2 Tbsp turbinado sugar-this gives the cookie a little extra crunch
- ¾ cup plus 2 Tbsp packed dark brown sugar
- 1 large egg, room temperature
- 1 tsp pure vanilla extract
- ¾ tsp baking soda
- Slightly rounded ¼ tsp fine sea salt
- 1 ¾ cups all-purpose flour
- 8 ounces bittersweet chocolate chunks. (I used my favorite Scharfenberger chocolate bittersweet (70%) chunks which were already the perfect size)
- Flaky sea salt, to finish (we used Maldron sea salt flakes, if you must know)

### Instructions

Heat oven to 360°F (340 degrees if you have a convection setting) and line three baking sheets with parchment paper. Move the three racks equal distance apart.

With an electric mixer, cream the butter and sugars together until light and fluffy, at least five minutes. Add egg and vanilla, beating until mixed with the other ingredients. Add flour, salt and soda which have been mixed together with a fork. Do this on low speed just until everything comes together. Add the chocolate chunks and mix a minute more. Note: at this point you can refrigerate the dough for up to a couple of days, or scoop and freeze balls of cookie dough or proceed pronto to make the cookies.

We used a cookie scoop to make things even and made cookies into what looked like 1 ½-2 tablespoon mounds (my ice cream scoop said #30) spacing them apart on the prepared baking sheet, six to eight cookies per sheet. Press down slightly and sprinkle each dough ball with a few flakes of sea salt. We then pressed down very slightly again to imbed the salt flakes - we didn't want them to fall off. Bake for 11 to 12 minutes, until golden on the outside but still very gooey and soft inside. Take them out of the oven, let rest on baking sheets on the counter and

after five minutes transfer the individual cookies to a cooling rack. They should easily come off the parchment with a metal spatula.

Pour a large glass of milk and enjoy.