

Chocolate Chip Cookies

Spread Thin



INGREDIENTS

1 ½ tsp. Morton kosher salt	1 ¼ cup Pastry flour	Sugar in the raw for garnish
¾ cup + 2 Tbsp. Sugar	1 tsp. Baking soda	Large sea salt for garnish
1 cup Light brown sugar	1 tsp. Vanilla extract	Orange zest for garnish
1 Tbsp. Molasses	1 tsp. Chocolate extract	
8 oz. Butter (Cut into cubes)	2 Large eggs	
1 cup All-purpose flour	2 ½ cup Chocolate drops (Large, 58% chocolate)	

DIRECTIONS

- 1) In a stand mixer with the paddle attachment, cream together the salt, both sugars, butter, and molasses. Cream on high until the butter is light and fluffy, scraping down the bowl frequently.
- 2) Add the eggs one at a time on medium speed.
- 3) Add the extracts.
- 4) Sift together the flours and baking soda; add on low speed. Mix until just incorporated.
- 5) Add the chocolate.
- 6) Heat oven to 300° F.
- 7) Place dough in large balls on a baking pan with plenty of room for them to spread. Flatten to ½" and garnish with salt, sugar, and orange.
- 8) Bake for 20 minutes and let cool completely.
- 9) For crispy cookies, bake for an additional 5–10 minutes.