

# Sea Salt Chocolate Chocolate Chip Cookies

By Judy Kim | Yield: Approximately 25 large (4-inch) cookies

The ultimate chocolate chocolate chip cookie. Thin, crispy yet chewy and completely addicting.

## INGREDIENTS

coconut oil spray

1/2 pound (2 sticks) unsalted butter, at room temperature

1 1/2 cups packed light brown sugar

1/4 cup granulated sugar

1 tsp pure vanilla extract

2 large eggs, room temperature

1 cup all-purpose flour

½ cup unsweetened cocoa powder, such as Guittard

1 tsp baking soda

1 tsp flaky sea salt, plus extra for sprinkling, such as Jacobsen

1 cup semi-sweet chocolate chips, such as Guittard Akoma semi-sweet chocolate chips

## DIRECTIONS

- 1 Preheat oven to 350 degrees F. Prepare 2, preferably 3 half sheet pans with a light coating of coconut oil, or your favorite cooking spray. Do not use parchment paper or the cookies won't spread properly.
- 2 Add butter, brown and granulated sugar to the bowl of a stand mixer fitted with a paddle attachment. Start on low, increase speed to high and beat until light in color and creamy, about 3 to 4 minutes. Scrape down sides with a rubber spatula as needed. Add vanilla and eggs, one at a time until combined.
- 3 In a large bowl whisk together flour, cocoa powder, baking soda and sea salt. Add flour mixture in 4 increments and mix on low; scrape the bowl as needed. Do not over mix. Fold in chocolate chips and mix on low speed just until combined.
- 4 Using a small cookie scoop or spoon about 2 tbsp of dough on to a greased cookie sheet 2-inches apart. Do not use parchment as the cookies will not spread evenly. Place maximum of 6 cookies per half sheet pan, but I prefer 5 to avoid the cookies from crowding each other. Bake for 8 to 9 minutes. Timing is important for this cookie. Watch the first batch carefully to determine the right timing and see if your oven requires you to rotate the pan. Center should be slightly undercooked and outer edges should spread into rings. This ensures a chewy yet crunchy cookie.
- 5 preheat oven to 350 degrees F. Prepare 2, preferably 3 half sheet pans with a light coating of coconut oil, or your favorite cooking spray. Do not use parchment paper or the cookies won't spread properly.

## NOTE:

*Cookie dough can be made in advance. Keep in the fridge or freezer in individual sized cookie dough balls. Bring dough to room temperature before baking for best results.*

*If you don't have a silicone spatula, try spraying your spatula with oil to make it easier to handle the cookies.*