



Chocolate Chunk Sea Salt

COOKIES



Ingredients

4 C CAKE FLOUR

3 C BREAD FLOUR

2 1/2 TSP BAKING SODA

3 TSP BAKING POWDER

3 TSP* COARSE SALT 

(*plus extra to sprinkle on top)



2 1/2 C BROWN SUGAR

2 1/4 C SUGAR

5 STICKS OF BUTTER

2 TSP VANILLA

4 EGGS

1 1/2 - 2 BAGS CHOC. CHUNKS*

(Nestle or Guittard)



Instructions



• **COMBINE: FLOURS, BAKING POWDER, BAKING SODA & SALT**
Sift, or whisk, together in a large bowl and set aside

• **COMBINE: SUGAR, BUTTER, EGGS & VANILLA IN A MIXER**
Using a paddle attachment, cream the sugar, butter and vanilla together. Mix eggs in, one at a time

• **ADD DRY FLOUR MIXTURE TO WET INGREDIENTS**
1 cup at a time, mixing between each cup, until just combined

• **MIX IN CHOCOLATE CHUNKS**
Cover dough, and refrigerate for 24 hours

• **PREHEAT OVEN TO 350 DEGREES**

• **ROLL 3.5 OZ* OF DOUGH INTO BALLS**
*About the size of an XL golf ball
Space evenly on a parchment lined cookie sheet



• **BAKE UNTIL LIGHTLY GOLDEN BROWN (about 18 min.)**
Note, they may not seem completely done, but will continue baking on the sheet

• **SPRINKLE WITH EXTRA SALT**

• **TRANSFER TO COOLING RACK & ENJOY**



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