

SAVEUR CHOCOLATE CHUNK COOKIES

INGREDIENTS:

- 16 T (2 sticks) unsalted butter, softened
- 3/4 cup packed dark brown or muscovado sugar
- 3/4 cup granulated sugar
- 1 t vanilla
- 4 egg yolks
- 2 1/4 cups all-purpose flour
- 3/4 t baking soda
- 3/4 t kosher salt
- 9 oz. bittersweet chocolate, roughly chopped

DIRECTIONS:

1. Cream together the butter, both sugars, and vanilla with an electric mixer until smooth and fluffy, about 3 minutes. Add yolks 2 at a time, beating after each addition. Add the dry ingredients: flour, baking soda, and salt. Beat on low until just combined. Divide into 3 equal pieces and wrap in plastic wrap. Pat into a 4" by 6" rectangle. Chill for 30 minutes.
2. Heat your oven to 375F. Line 2 large baking sheets with parchment paper. Remove the dough from the fridge and place one of the rectangles on a floured surface. Pat to spread out a bit more. Sprinkle half of the chocolate over the dough. Top with another dough rectangle. Sprinkle with remaining chocolate. Top with the last dough rectangle. Pat the dough together and then using a floured rolling pin roll into a rectangle about an inch thick. Cut out using a 2" round cookie cutter and transfer to the prepared baking sheets. Continue with all the dough. Pat the scraps back into an inch thick shape and cut out more rounds until all the dough is used up.
3. Bake for about 15 minutes, or until the edges are set and golden. Transfer to a wire rack. Enjoy with milk, ok?!!