

ONE DOZEN LARGE MARGE BLONDEI COOKIES

INGREDIENTS:

- 1 cups minus 1 T cake flour (4 1/4 oz.)
- 1/2 cup + 1/3 cups bread flour (4 1/4 oz.)
- heaping 1/2 t baking soda
- heaping 1/2 t baking powder
- heaping 1/2 t coarse sea salt or kosher salt
- 1 1/4 sticks, unsalted butter, softened (1 1/4 cups; 10 oz.)
- 1/2 cup + 2 T light brown sugar (5 oz.)
- 1/2 cup + 1 T granulated sugar (4 oz.)
- 1 large eggs, room temperature (achieve this by running them under warm water)
- 1 t vanilla extract
- 4 oz. milk chocolate chips
- 4 oz. butterscotch chips
- sea salt or kosher salt for garnish

DIRECTIONS:

1. Whisk together the flours, baking soda, baking powder, and salt in a bowl. Set aside.
2. Using an electric mixer, cream the butter and sugars until very light and fluffy, about 3-5 minutes. Add the egg, mixing well after each addition. Mix in the vanilla; scraping down the sides of the bowl with a spatula as needed. Reduce the mixer to low; then add the dry ingredients; mix until just combined. Add the milk chocolate chips and butterscotch chips. Mix briefly to incorporate. Press plastic wrap against the dough, and refrigerate for 24-36 hours, or up to 72 hours. (Or bake right away!)
3. When you're ready to bake them, preheat your oven to 350F. Remove the bowl of dough from the fridge and allow it to soften slightly. Line a couple baking sheets with parchment paper
4. Using a standard-sized ice cream scoop, measuring about 1/3 of a cup, scoop six mounds of dough onto the baking sheet, making sure to leave room for them to spread out. If you don't have the scoop, use a large spoon and roll bits of dough into golf ball sized mounds.
5. Sprinkle lightly with sea salt, and bake until golden brown but still soft, 12-15 minutes. Transfer the baking sheet to a wire rack for 10 minutes, before transferring them to the rack to cool completely. Repeat with remaining dough.