

Perfect Chocolate Chip Cookies

Makes 16 cookies

INGREDIENTS

- 1 $\frac{3}{4}$ cups (8 $\frac{3}{4}$ ounces) unbleached all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- 14 tablespoons (1 $\frac{3}{4}$ sticks) unsalted butter
- $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces) granulated sugar
- $\frac{3}{4}$ cups (5 $\frac{1}{4}$ ounces) packed dark brown sugar (moist, not light brown)
- 1 teaspoon table salt
- 2 teaspoons vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 $\frac{1}{4}$ cups (7 $\frac{1}{2}$ ounces) semisweet or bittersweet chocolate chips
- $\frac{3}{4}$ cup chopped pecans or walnuts, toasted and chopped (optional)

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 large (18- by 12-inch) baking sheets with parchment paper. Whisk flour and baking soda together in medium bowl; set aside.
2. Melt 10 tablespoons butter in 10-inch skillet (not non-stick) over medium-high heat, about 2 minutes. Continue cooking, swirling pan constantly until butter is dark golden brown and has nutty aroma, 1 to 3 minutes. Transfer browned butter to large heatproof bowl and stir in remaining 4 tablespoons butter until completely melted. Whisk in both sugars, salt, and vanilla until fully incorporated. Whisk in egg and yolk until smooth with no sugar lumps remaining, about 30 seconds.
3. Let mixture stand for 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny. Using rubber spatula or wooden spoon, stir in flour mixture until just combined, about 1 minute. Stir in chocolate chips and nuts (if using), giving dough final stir to ensure no flour pockets remain.
4. Divide dough into 16 portions, each about 3 tablespoons (or use #24 cookie scoop). Roll into balls and arrange 2 inches apart on prepared baking sheets, 8 dough balls per sheet. (Dough balls can be frozen for up to 1 month; bake frozen dough balls at 300 degrees for 30 to 35 minutes)
5. Bake cookies 1 tray at a time until cookies are golden brown and still puffy, and edges have begun to set but centers are still soft, 10 to 14 minutes, rotating baking sheet halfway through baking. Transfer baking sheet to wire rack. Let cookies cool completely before serving.