The FAMOUS Jacques Torres Chocolate Chip Cookie



https://www.notanothercookingshow.tv/post/jacques-torres-chocolate-chip-cookies

Ingredients (Recipe by Jacques Torres)
• 1 2/3 cups cake flour, (8.5 ounces) • 1 2/3 cups bread flour, (8.5 ounces) • 1 1/4 teaspoons baking soda • 1 1/2 teaspoons baking powder • 1 1/2 teaspoons sea salt, coarse • 1 1/4 cups unsalted butter, room temp • 1 1/4 cups brown sugar, light • 1 cup plus 2 tablespoons (8 ounces) granulated sugar • 2 eggs, large • 2 teaspoons vanilla extract, pure • 1 1/4 pounds 60% Semisweet chocolate baking discs (or dark chocolate if you prefer) • Flakey Sea salt

Directions
1. Sift flours, baking soda, baking powder, and salt into a bowl. 2. Using a stand mixer fitted with a paddle attachment or a hand mixer, cream butter and sugars together for about 5-7 minutes, or until it becomes light and fluffy. Add eggs, one at a time, fully incorporating each one before adding the next. Add in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined. Drop chocolate discs in and incorporate them evenly into the dough. Roll the dough into balls using an ice cream scoop to measure them out approximately the size of large golf balls. Wrap

in plastic wrap and refrigerate 24 to 36 hours. Alternatively you could bake them immediately, so it's up to you.

3. When ready to bake, preheat the oven to 350˚F. Line a baking sheet with parchment paper.

4. Sprinkle each ball lightly with sea salt and bake until the edges of the cookies begin to turn golden brown but still soft in the middle, 18 to 20 minutes. Wait 5 minutes for them to cool then transfer to a wire rack. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day.