



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Accidental Variation of The Chewy (adapted from Alton Brown)

Apparently I did not actually make The Chewy, which I just realized is supposed to use melted butter. I used room temperature solid butter. The recipe below is what I did. This means that the only difference between my recipe and The Chewy is a lower ratio of brown sugar to white and the use of an egg white instead of milk.

16 tablespoons (2 sticks) unsalted butter, room temperature
2¼ cups (11.25 ounces) bread flour
1 teaspoon table salt
1 teaspoon baking soda
¼ cup granulated sugar
1¼ cups brown sugar
1 egg
1 egg yolk
2 tablespoons milk
1½ teaspoons vanilla extract
2 cups (12 ounces) semisweet chocolate chips

1. Heat oven to 375 degrees. Sift together the flour, salt, and baking soda and set aside.
2. Add the butter to the mixer's work bowl with the sugars. Cream the butter and sugars on medium speed. Add the egg, yolk, 2 tablespoons milk, and vanilla extract, and mix until well combined. Slowly incorporate the flour mixture until thoroughly combined. Stir in the chocolate chips.
3. Scoop the dough in heaping tablespoons onto the prepared baking sheets. Bake the cookies, one sheet at a time, until they are browned around the edges and do not look wet on top, 8-12 minutes. Let the cookies cool on the cookie sheets for 5 minutes, then transfer to wire racks to cool completely.