

Grossy's Chocolate Chip Cookies



What You'll Need:

- 1 ½ cups cold unsalted butter
- 1 ¼ cups granulated sugar
- 1 ¼ cups packed brown sugar
- 1 ½ tablespoons good vanilla
- 2 eggs
- 4 cups all-purpose flour*
- 2 teaspoons baking soda
- ¾ teaspoon salt
- 24 oz semisweet chocolate chips (I have been known to try dark – I also love to chop up a bar of chocolate into chunks)
- ½ cup chopped walnuts or your favorite nut, optional

What You'll Do:

1. Grab your stand mixer (or use a hand mixer or a wooden spoon.)
2. Cube 1 ½ cups cold unsalted butter and add to the bowl
3. Add 1 ¼ cups granulated sugar
4. Add 1 ¼ cups packed brown sugar
5. Add 1 ½ tablespoons good vanilla
6. Add 2 eggs
7. Mix, but don't over beat. You will have some clumps of butter, and that's okay. The goal here is to keep the butter as cold and firm as possible throughout the entire recipe
8. Add 4 cups all-purpose flour. Yes, 4 cups!
9. Add 2 teaspoons baking soda
10. Add ¾ teaspoon kosher salt
11. Mix with a wooden spoon. There's still gonna be some flour you can't get to mix in, but that's okay for now; we will get it when we make our dough balls, I promise you. The heat from your hands when you make the balls will do the trick!
12. Add 24 oz semisweet chocolate chips. I have been known to try dark chocolate as well and I also love to chop up bars of chocolate into chunks!

13. Add OPTIONAL nuts
14. Mix chocolate into dough with wooden spoon, distributing as evenly as you can but don't go crazy
15. You will be able to make up for any unevenly distributed chocolate when you form your dough balls
16. Grab a tray. One that will fit nicely in your freezer
17. Form balls from ALL your dough at one time. This is where you will pick up all the flour that was left behind before
18. I go for dough about 1 ½ inches around
19. Line them up on a sheet tray. There should be about 5 dozen, give or take however many you eat along the way!
20. We are now going to freeze your dough balls for **AT LEAST 30 minutes**. Freezing makes the butter firm again, which slows it from melting in the oven, which prevents it from spreading too fast while baking. This is the magic of this recipe. If you skip it, you are doing a disservice to this recipe!
21. Meanwhile, preheat your oven to 350°
22. Take as many balls as will fit on your baking sheet with 2 inch spacing and place them directly from the freezer, onto the baking sheet, and into the oven. Feel free to put sea salt on top of each dough ball before you bake
23. Bake cookies in batches for about 15 minutes. Keep an eye on the first batch and adjust timing based on your oven
24. Freeze the balls you don't want to bake today and bake them later on

Recipe Notes:

*Gluten-free all-purpose 1:1 flour can be used