## My Favorite Chocolate Chip Cookie

## Anne Byrn - Between the Layers

I tested the NYT favorite, the recipe off the bag, Ruth Wakefield's original recipe as given to me by Connie Carter, the Cook's Illustrated recipe everyone was raving about, one from Addie Broyles, my Austin food writer friend and subscriber, as well as a favorite recipe l'd published in my book What Can I Bring a few years back. And after all these cookies, I settled on a favorite formula that could very well be a hybrid of the above. What I like about this recipe is that it's a blueprint of sorts and you have choices and can customize it for your tastes. Plus, I'm not going to tell you to go out and buy the most expensive butter or chocolate to make these, either! Everything is at the supermarket or possibly, already in your kitchen!

Makes 22 cookies, about 2 1/2 to 3 inches
Bake: 9 to 12 minutes, depending on your oven
1 cup unbleached all-purpose flour (about 10 to 11 percent protein)
1 cup bleached all-purpose flour (about 6 percent protein)
1 teaspoon fine sea salt (or table salt)
3/4 teaspoon baking powder
1/2 teaspoon baking soda
12 tablespoons (1 1/2 sticks) unsalted butter, at room temperature
3/4 cup dark brown sugar
1/2 cup granulated sugar
1 large egg
2 teaspoons vanilla
$11 / 2$ cups ( 9 ounces) semisweet or bittersweet chocolate chunks or chips
1/2 cup coarsely chopped pecans or walnuts

1. Place the flours, salt, baking powder, and baking soda in a large bowl and whisk to combine. Set aside.
2. Place the butter and sugars in a large bowl, and beat with an electric mixer on low speed until creamy, 1 to 2 minutes. Add the egg and vanilla and beat until smooth. Add the flour mixture a little at a time, beating on low speed until all the flour has been added and the dough is smooth. Fold in the chocolate and pecans. Cover the bowl with plastic wrap and place in the refrigerator at least 1 hour, preferably overnight.
3. When ready to bake, preheat the oven to 375 degrees (or 350 degrees in a convection oven). Scoop the dough onto ungreased baking pans, spacing the dough about 2 to 3 inches apart. Place one pan at a time in the oven - unless you are baking in a convection oven and then place both pans in the oven) and bake until deeply golden brown but still a little soft in the center, 9 to 12 minutes. If desired, halfway through the cooking, open the oven door and carefully press down on the cookies with a metal spatula to slightly flatten them.

Repeat with the remaining dough. Let cookies cool on a rack until time to serve.

