

The New York Times Chocolate Chip Cookies

Looking for the **Best Chocolate Chip Cookies** Recipe? You have to try **The New York Times Chocolate Chip Cookies**. These cookies, made popular from the New York Times, are the best cookies you will ever eat

Can I freeze this easy chocolate chip cookies recipe?

Whenever I make cookies, I love to extra cookies for the freezer. A lot of people like to buy those prepackaged cookie doughs from the store. The ones that either a cookie dough log that you cut into pieces or the prescooped cookie dough that gets put on a baking sheet and then in the oven. Instead of buying the premade cookie dough, I like to make my own. I make a double batch of cookies and put half in the freezer. If you want to scoop the cookie dough to have it ready for baking, scoop the cookie dough first and then freeze it on a cookie sheet or on a plate. By freezing the cookie dough balls first, you can remove however many you need at a time instead of having to bake all the cookies at once.

You can also freeze baked cookies by putting them in a freezer bag.

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients for New York Times Chocolate Chip Cookies

- cake flour
- bread flour
- baking soda
- baking powder
- coarse salt
- unsalted butter
- light brown sugar
- granulated sugar
- eggs
- vanilla extract
- bittersweet chocolate, at least 60 percent cacao content
- Sea salt

How to Make Chocolate Chip Cookies

In a medium bowl, sift together flours, baking soda, baking powder and salt; Set aside.

In the bowl of a stand mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, scraping down the sides of the bowl as needed. Add vanilla and beat until combined. Reduce speed to low and add flour mixture, beat to combine. Fold in chocolate pieces. Wrap tightly in the plastic wrap.

Refrigerate for at least 36 hours and up to to 72 hours.

Heat oven to 350 degrees. Line a baking sheet with parchment paper or a Silpat Baking Mat.