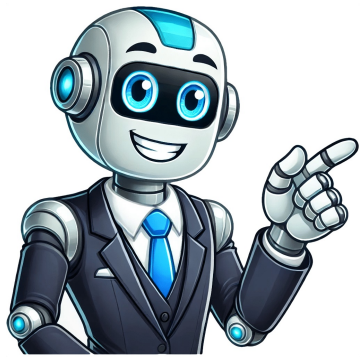


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America test kitchen chocolate chip cookie

I often make chocolate chip cookies, and my favorite recipe is from America's Test Kitchen. These cookies are easy to prepare, rich in flavor, and store well, allowing me to make them ahead of time without worrying about their quality the next day. Unlike some other recipes, these cookies remain delicious even after a day, although it's hard to resist eating them immediately. The ATK chocolate chip cookies recipe has a few key differences that set it apart. It uses melted butter, which gives the cookies a unique flavor, similar to toffee, when it starts to caramelize. I prefer to melt the butter without browning it, as this simplifies the process. Another factor that makes this recipe stand out is the generous amount of vanilla extract used - 2 teaspoons, which is more than most recipes. The addition of 1 teaspoon of salt also enhances the flavor, despite my initial skepticism about using so much salt. This recipe is designed to be mixed by hand, eliminating the need for an electric mixer. The melted butter mixes easily with the sugars, and the process of resting the cookie dough between mixing steps contributes to its unique character. I enjoy making these cookies because they can be prepared at a moment's notice, without needing to soften the butter ahead of time. Mixing the ingredients by hand is also a therapeutic process that I find enjoyable. The resulting cookies have the perfect combination of crispy edges and chewy centers, which is my ideal texture for chocolate chip cookies. Since I don't brown the butter, this recipe is relatively simple and quick to prepare. Melting the butter in the microwave takes about a minute, and I appreciate that the cookie dough itself is also delicious, making it a great treat even before baking the cookies. These ATK chocolate chip cookies are loaded with flavor and freeze well. They keep their chewy texture even after a few days, which is rare for me. I only approve of a handful of cookie recipes that pass this test, but these ones succeed. To store them properly, scoop the dough onto a plate, freeze until firm, then transfer to an airtight container where they'll stay fresh in the freezer for months. When needed, simply bake off the desired number of cookies. I start by combining brown sugar and granulated sugar in a bowl, giving it a quick whisk to break up any lumps caused by the warm butter. It's essential not to use hot butter; let it cool slightly before adding it to the mixture. For richer cookies without the cakey texture, this recipe uses one large egg and an extra yolk instead of two whole eggs. The process involves stirring for 30 seconds, resting for 3 minutes three times, then mixing with a wooden spoon or spatula before chilling the dough for at least 30 minutes. This step is crucial because using melted butter will result in flat cookies if you skip chilling the dough. When baking, ensure you remove the cookies from the oven when they still appear underbaked; waiting until the middle looks done will lead to overcooking. If you do end up overbaking them, immediately transfer them to a wire rack to cool down. I find that using light brown sugar instead of dark brown sugar in recipes results in a slightly different flavor profile. Two reasons why I prefer this approach are availability and personal taste. Light brown sugar is what I typically have on hand, while dark brown sugar is reserved for occasions when the distinct toffee flavor is desired. However, if you're set on that flavor, stick with dark brown sugar. I've also adjusted the oven temperature from 375 degrees to 350 degrees due to my preference for smaller cookies over the recommended large ones. This adjustment yields a better balance between crispy edges and chewy centers, which suits me better. A key aspect of this recipe is using the correct size dough balls to achieve optimal texture. Since I prefer smaller cookies, I utilize a #40 cookie scoop to create them. Lowering the oven temperature helps in this regard. Here's my beloved Oatmeal Raisin cookie recipe, and I'm sharing it with you today! If you're new here, follow me on Pinterest for more tasty recipes. ****Classic Oatmeal Raisin Cookie Recipe**** Ready in: 40 minutes Yields: Serves 8
Ingredients: - 10 ingredients (see below) Directions: 1. Preheat oven to 375°F and adjust the rack to the upper-middle position. Melt 9 tablespoons of butter in a 12-inch cast-iron skillet over medium heat until it's dark golden brown, nutty-smelling, and bubbling subsides (about 5 minutes). Transfer the melted butter to a large bowl. 2. Stir the remaining 3 tablespoons of butter into the hot butter mixture until fully incorporated. Whisk in brown sugar, granulated sugar, vanilla, and salt until smooth. Add an egg and yolk; whisk until combined (about 30 seconds). 3. Let the mixture rest for 3 minutes, then whisk again for 30 seconds. Repeat this process two more times until the mixture is thick, shiny, and smooth. 4. In a separate bowl, whisk together flour and baking soda. Stir the dry ingredients into the butter mixture until just combined (about 1 minute). Fold in chocolate chips, ensuring no flour pockets remain. 5. Transfer the dough to a now-empty skillet, pressing it into an even layer with a spatula. Bake for 20 minutes or until golden brown, rotating the skillet halfway through baking. Let the cookie cool on a wire rack for 30 minutes before slicing and serving. Want more recipes and cooking tips? Sign up for our newsletter to get exclusive content delivered straight to your inbox! Chip Cookies We created a cookie with crispy edges, chewy middle, and rich toffee flavor.
TIME YIELD Makes 16 cookies To make the perfect chip cookies, we had to try hard. Our goal was one that would get people excited. We wanted a cookie with great texture and deep toffee flavor. The result is our most popular recipe of all time. You'll love this recipe if you're a fan of unique flavors! The browned butter gives these cookies an incredible taste that's simply out of this world. Plus, the aroma is amazing - it's like nothing else I've smelled before. We tried this recipe from America's Test Kitchen book and our son just loved helping me make them in the kitchen. He was thrilled with how soft and chewy they turned out, and we've since made them a staple in our house.
****Ingredients:**** * 1 ¼ cups all-purpose flour * ½ teaspoon baking soda * 14 tablespoons unsalted butter (divided) * ¾ cup dark brown sugar * ½ cup granulated sugar * 2 teaspoons vanilla extract * 1 teaspoon salt * 1 large egg plus 1 large yolk * 1 ¼ cups semi-sweet or bittersweet chocolate chips * ¾ cup chopped pecans or walnuts (optional)
****Instructions:**** 1. Preheat oven to 375°F and line baking sheets with parchment paper. 2. Melt 10 tablespoons butter in a skillet over medium-high heat until it's dark golden brown and has a nutty aroma. Transfer the browned butter to a bowl and stir in the remaining 4 tablespoons of butter until melted. 3. Whisk together the brown sugar, granulated sugar, vanilla extract, and salt until incorporated. Add the egg and yolk and whisk until smooth. 4. Let the mixture rest for 3 minutes, then whisk again for 30 seconds. Repeat this process two more times until the mixture is thick and shiny. 5. Stir in the flour mixture until just combined, then add the chocolate chips and pecans (if using). 6. Roll the dough into balls and space them 2 inches apart on the prepared sheets. 7. Bake for 9-10 minutes or until the edges are golden brown. Note: You can freeze the raw cookies for up to a month and bake them at 300°F for 30-35 minutes, at a time, until golden brown and edges have begun to set but centers are still soft and puffy. 10 to 14 minutes, rotating sheet halfway through baking. Let cookies cool completely on sheet and serve. A classic thick and chewy chocolate chip cookie recipe is widely recognized, reminiscent of Mrs. Fields' iconic treats and the Double Tree Hotel's version. Various recipes exist, including Alton Brown's 'The Chewy Recipe, the New York Times', and Neiman Marcus'. While personal preferences may vary, I personally favor America's Test Kitchen's Thick and Chewy Chocolate Chip Cookie recipe, which is surprisingly similar to Jaay Dunlap's Best Ever Chocolate Chip Cookie. With Valentine's Day approaching, baking a batch of these cookies can be a thoughtful gesture for your significant other. You can package them in a nice tin, tie a red ribbon around it, and give it as a gift after a date night. These cookies are suitable for various occasions, including Mother's Day or Christmas. Enjoy your freshly baked cookie with a glass of milk. Baking chocolate chip cookies for your special someone is an excellent idea for Valentine's Day, as everyone loves this treat. Looking for an easy cookie dough recipe? Try this simple one! Mix everything together using a stand mixer, then experiment with different flour ratios to find your perfect chewiness. The dough should be thick and chunky, especially after adding chocolate chips. To avoid breaking the chips, mix only for a few seconds before finishing by hand. Some people like to add nuts to their cookie dough, which tempers the sweetness. I use walnuts and recommend using an ice cream scoop to make uniform cookies. Forming a disk instead of a ball helps with even thickness throughout the cookie. Chilling the dough overnight can help it retain its shape and develop complex flavors. Baking on a pizza pan or thin baking sheet is recommended for crispy edges and chewy centers. But be patient - let your cookies cool completely before enjoying them. It may seem counterintuitive, but allowing the cookie to set truly showcases its flavor potential. A really good chocolate chip cookie will still taste great when cooled down. Not just any cookie will do. A REALLY good chocolate chip cookie, however, can still taste amazing even after it's baked a day ago. The key is using high-quality chocolate chips, like Guittard or Ghirardelli semisweet chocolate chips. Please avoid M&M's - they're a travesty in this context. To make these cookies truly special, use a #2 scoop to portion out your dough and shape them into disks instead of spheres. A cup to 2 cups of chopped walnuts can be added along with the flour, but it's optional. I personally prefer dark brown sugar for its richer flavor, which supposedly results in chewier cookies. A thin cookie sheet is essential - anything too thick will take longer to bake. Enjoy these babies with a glass of milk or a cup of coffee and dessert on Valentine's Day.