

cCWCS Baking Chemistry Workshop

Item	Perfect Chocolate Chip Cookie Experiment		
Quantity	Recipe Unit	Ingredient	Notes
3 ½	Cups	Flour	See below for flour to use
1 ¼	Tsp	Baking soda	
1 ½	Tsp	Baking powder	
1 ½	Tsp	Salt	Iodized
1 ¼	Cups	Unsalted butter	(2 ½ sticks) softened
1 ¼	Cups	Light brown sugar	Lightly packed
8	oz	Granulated sugar	
2	ea	Eggs, large	
2	tsp	Vanilla extract	
1 ¼	lb	Chocolate chips	Bittersweet (at least 60% cacao)

1. Sift the flour, baking soda, baking powder and salt together and set aside.
2. Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla.
3. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them.
4. Wrap half the dough in plastic wrap and refrigerate for 24 hours before baking. Proceed to bake the other half of the dough directly.
5. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.
6. Scoop mounds of dough using ice-cream scooper onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt and bake until golden brown but still soft, 15 to 18 minutes.
7. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more.
8. Clean and sanitize work area. Wash and dry hands.

Flour: Group 1 Cake flour
 Group 2 Pastry flour
 Group 3 All purpose flour
 Group 4 2 cups cake flour + 1 ½ cups bread flour