



Rippled Jumbo Chocolate Chunk Cookies

Makes: 10 large cookies

Prep Time: 20 minutes Cook Time: 18 minutes/sheet

Total Time: 1 hour & 15 minutes

Ingredients

- 2 cups (284 grams) all-purpose flour
- 1/2 tsp baking soda
- 3/4 tsp salt
- 2 sticks (227 g) unsalted butter, room temperature
- 1 & 1/2 cups (297 g) granulated sugar
- 1/4 cup (50 g) packed brown sugar
- 1 large egg
- 1 & 1/2 tsp pure vanilla extract
- 2 tbsp water
- 6 ounces (170 g) bittersweet chocolate, chopped into bite-size pieces averaging 1/2 inch with some smaller and some larger
- Flaky sea salt, if desired

Instructions

Preheat the oven to 350°F and position a rack in the center of the oven. Line three baking sheets with aluminum foil, placing the dull side facing up.

In a medium bowl, whisk together the flour, baking soda, and salt.

Using a stand mixer fitted with the paddle attachment, beat the butter until smooth and creamy. Add the granulated sugar and brown sugar and continue mixing until light and fluffy.

Mix in the egg, vanilla extract, and water until combined. Add the flour mixture and mix just

until incorporated. Fold in the chopped chocolate.

Divide the dough into 3 & 1/2-ounce portions, about a heaping 1/3 cup each. Place four dough balls on a prepared baking sheet, spacing them well apart. Chill the baking sheet in the freezer for 15 minutes before baking.

Bake until the cookies begin to puff and spread. About 10 minutes into baking, carefully lift one side of the baking sheet a few inches and let it gently drop against the oven rack. This helps create the cookie's signature rippled texture.

Allow the cookies to puff up again, then repeat the process every couple of minutes several times during the remainder of the baking time. Continue baking until the edges are golden brown and the centers are still slightly soft, about 16 to 18 minutes total.

Let the cookies cool completely on the baking sheet before transferring them to a wire rack. Sprinkle with flaky sea salt, if desired.

Inspired by a recipe by The Vanilla Bean Blog