Some of you know I'm really into cookies. Here's the chocolate chip cookie recipe I have developed over a few years of trying various recipes, and tweaking my own.

Why these cookies are great: They're the best tasting and textured cookies I've ever had, made or bought. The chewy texture lasts for five days! It's simple, all about perfect proportions. No special flours or long rest periods necessary like the David Leite recipe. No brown butter. But you can also add to this recipe if you'd like to dress it up. I often add about 15 chopped and soaked softened dates for rich sweetness and even chewier texture. I mix them into the butter and sugars.

Jamie's Chocolate Chip Cookies
3 cups (460 grams) all-purpose flour
4 teaspoons baking soda
1/2 tsp salt pinch salt
½ cup (107 grams) white sugar
1.5 cups (306 grams) light brown sugar
2 sticks of unsalted butter, room temperature
2 eggs, room temperature
2 tablespoons vanilla extract
300 grams dark chocolate chunks/chips/pastilles (about 70%)
10-15 soaked dates chopped finely
Flaky sea salt, for topping

1. Mix butter and sugars in a stand mixer for two minutes.
2. Add eggs and vanilla, mix to combine
3. In separate bowl, combine dry ingredients
4. Add dry ingredients to wet in two batches, mixing a little after each batch, until just combined.
5. Add in chocolate chips / pastilles and dates if using and mix for about ten seconds
6. Roll into balls, place on a parchment-covered baking sheet. I like the balls to weigh about 45 grams, but up to you.
7. Refrigerate dough balls for about an hour
8. Bake at 350 for 15 minutes. *I use cookie rings, shape slightly, baked for 8 mins then on broil for 30 seconds to get them brown*
9. When they come out of the oven, sprinkle with sea salt crystals, mostly hitting the warm wells of moist chocolate. They will look slightly underdone. Trust the process! They'll continue to bake a bit, darken, and firm up as they cool.
10. Cool quickly. I take the trays right outside in the winter and set them on the ground for a few minutes.
11. Move cookies to a wire rack to cool completely