

Chocolate Chunk Cookies

Recipe provided by Maura Kilpatrick and Sofra Bakery

Every pastry chef works very hard on their Chocolate Chunk recipe. Ours at Sofra changed completely when we changed to whole wheat flour, making it possible to actually taste the wheat and the depth of extra bittersweet chocolate and a dash of extra salt.

Ingredient	Quantity
Unsalted butter, cold, cut into small cubes	2 sticks (8 oz)
Light brown sugar	1 cup
Granulated sugar	½ cup
Eggs	2
Vanilla	1 ½ teaspoons
Maine Grains Sifted All Purpose Whole Wheat flour	1 ¾ cups
Maine Grains spelt flour	6 oz
Maine Grains Rye flour	3 oz
Baking soda	½ teaspoon
Baking powder	½ teaspoon
Salt	2 teaspoons
Extra bittersweet chocolate, 70%, chopped into small ¼ inch pieces	12 oz

Directions:

Combine chopped chocolate with dry ingredients, set aside.

In bowl of stand up mixer, combine cubed butter and sugars. Paddle on medium speed until butter is smooth, about 5-7 minutes, scraping bowl. Reduce speed, add eggs one at a time with vanilla; paddle 15-20 seconds to incorporate, scrape bowl. Add dry ingredients with chocolate on low speed. Transfer dough to container, scraping the bowl and making sure all butter is completely incorporated. Chill dough completely. This can be prepared 2-3 days in advance.

Using a small scoop, 1 ½ ounce size. Place scoops on a baking sheet or similar container that will fit in your refrigerator or freezer. Chill prepped scoops for a few hours, these can be kept chilled 3-4 days in advanced or kept frozen for 2-3 weeks.

Preheat oven to 350 F. Place chilled scoops on parchment paper lined baking sheet, ½ inch apart. Bake for 6 minutes, rotate baking sheet, bake 6 minutes, check, may need an additional minute, ovens vary. You can check with a few cookies to test time. Cookies will appear underbaked but will finish baking on sheet as they cool.