

Thin and Crispy Chocolate Chip Cookies

From the TV show "America's Test Kitchen" on public TV
Season 13 – *Never Enough Chocolate*

Thick and chewy chocolate chip cookies are a classic, but their thin, crunchy, butterscotch-y cousins deserve a spot in the cookie jar, too.

SERVES Makes 16 cookies

TIME: 1 hour, plus 20 minutes cooling

INGREDIENTS

1 ¼ cups (5 ounces) cake flour
¾ teaspoon table salt
¼ teaspoon baking soda
8 tablespoons unsalted butter, melted and cooled
⅓ cup (2⅓ ounces) granulated sugar
⅓ cup packed (2⅓ ounces) dark brown sugar
2 large egg yolks
1 ½ tablespoons whole milk
2 teaspoons vanilla extract
¾ cup (4 1/2 ounces) mini semisweet chocolate chips

BEFORE YOU BEGIN

Note that this recipe calls for cake flour and mini (not full-size) chocolate chips.

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Whisk flour, salt, and baking soda together in bowl.
2. Using stand mixer fitted with paddle, mix melted butter, granulated sugar, and brown sugar on low speed until fully combined. Increase speed to medium-high and beat until mixture is lightened in color, about 1 minute. Reduce speed to low; add egg yolks, milk, and vanilla; and mix until combined. Slowly add flour mixture and mix until just combined, scraping down bowl as needed. Using rubber spatula, stir in chocolate chips.
3. Using greased 1-tablespoon measure, divide dough into 16 heaping-tablespoon portions on prepared sheets, 8 portions per sheet. Divide any remaining dough evenly among portions. Using your moistened fingers, press dough portions to ½-inch thickness. Bake cookies, 1 sheet at a time, until deep golden brown, 16 to 18 minutes, rotating sheet halfway through baking. Let cookies cool on sheet for 20 minutes. Serve. (Cookies can be stored at room temperature for up to 3 days.)