

The Best Chocolate Chip Cookies

Exquisitely thin yet still packed with chocolate. We didn't reinvent the wheel, we just figured out how to cram so much chocolate into a cookie so thin – seriously, we're talkin' *thin* – and crisp that it'll quickly become your go-to when the rainy days come or unexpected guests pop by. It's the simple things in life that matter.

See Cook's Note on choosing chocolate.

Ingredients

1½ cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon fine salt
1½ sticks unsalted butter
3/4 cup granulated sugar
1/2 cup light brown sugar
2 tablespoons whole milk
1 tablespoon pure vanilla extract
6 ounces bittersweet chocolate, chopped (about 1 cup)

special equipment

hand-held electric mixer
small cookie scoop (about 1¼-inches or 1 tablespoon capacity) or 1 tablespoon measuring spoon
Sturdy metal cookie sheets (not insulated or dark metal)

Directions

Preheat oven to 375 degrees. Line 2 cookie sheets with parchment paper.

Whisk the flour, baking soda and salt in a medium bowl until combined.

Using an electric mixer on medium speed, cream butter with sugars in a large bowl for 3 minutes, until light and fluffy. Scrape down the sides of the bowl and beat in the milk and vanilla until blended. On low speed, gradually add dry ingredients until just combined. Stir in chocolate pieces.

With a small cookie scoop or spoon, drop tablespoons of dough 2 inches apart on prepared sheets. Bake until cookies have flattened and edges are brown, 10 to 12 minutes, rotating the pans halfway through and from top to bottom, bottom to top. Remove from oven and let cookies cool on sheets for 3 minutes before transferring to a wire rack to cool completely.

Cook's Note

Bittersweet chocolate nicely balances the sweetness of this cookie, but you can go with semisweet or milk chocolate or a mixture of chocolates, chopped fine or chunky, as you prefer. Whichever chocolate you choose, here's where you want to use the best you can find – it makes all the difference.

total time: 40 minutes

active prep: 20 minutes

serves: about 4 dozen

difficulty: *easy*