

## Sourdough Chocolate Chip Cookies

### Ingredients

- $\frac{3}{4}$  cup + 1 teaspoon (95 g) all-purpose flour
- 1 cup + 1 teaspoon (125 g) bread flour
- 1 teaspoon (5 g) fine sea salt
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon baking powder
- 1 large (1) egg
- $\frac{1}{2}$  cup (125 g) sourdough starter discard
- 1 teaspoon (5 g) vanilla extract
- 8 tablespoons (113 g) unsalted butter
- $\frac{1}{2}$  cup (100 g) light brown sugar
- $\frac{1}{2}$  cup (100 g) white granulated sugar
- 1  $\frac{1}{2}$  cups (340 g) chocolate chips

### Instructions

1. Mix the bread flour, all-purpose flour, baking soda, baking powder and salt in a small bowl. Set aside.
2. Beat the egg, vanilla extract and sourdough starter until smooth in a separate bowl. Set aside.
3. Then Place the cold, cubed butter, light brown sugar and granulated sugar into the bowl of a stand mixer with the paddle attachment.
4. Beat on low speed until the mixture forms small crumbles, 45-60 seconds.
5. Then add the chocolate chips and mix on low speed for 30-45 seconds.
6. Then add the dry ingredients and mix until the batter starts to become a crumbly mixture, 20-30 seconds.
7. Pour in the egg mixture and mix until the dough comes together and starts to pull away from the sides of the bowl, 20-30 seconds.
8. Stir the batter using a spatula, ensuring all of the ingredients have been fully incorporated.
9. Then use a cookie scoop to portion the dough into 12 balls, (about 2 scoops per cookie) and place them on a parchment-lined baking tray.
10. Cover the dough with a sheet of plastic wrap.
11. Then chill the dough in the fridge for more than 2 hours. (24 hours is best!)
12. Bake in a preheated, 375°F (190°C) oven for 15 to 17 minutes until the edges are golden brown and the center still appears slightly under-baked.
13. Take out and allow the cookies to rest on the baking sheet for 5 minutes before transferring them to a cooling rack.