

Chunky Chocolate Chip Cookies

Fresh-Milled Flour + Sourdough Starter

INGREDIENTS

Wet:

- 1 cup (226g) cold unsalted butter, cubed
- 1 cup (184g) light brown sugar, packed
- 1/2 cup (116g) granulated sugar
- 1 TBSP (16g) vanilla extract
- 1 egg + 1 yolk
- 100g sourdough starter (100% hydration)

Dry:

- 410–430g fresh-milled flour (soft white wheat or 70/30 hard:white blend)
- 1 tsp (7g) baking soda
- 1 TBSP (12g) cornstarch
- 1 1/4 tsp (12g) salt
- 2–3 cups (600g) mini chocolate chips

DIRECTIONS

1. Mill your fresh flour and let it rest 10 minutes to cool and hydrate slightly.
2. Add cubed butter to mixer and run 15–20 seconds to break it up.
3. Add brown sugar and granulated sugar. Cream together until a few butter chunks remain.
4. Add the vanilla, egg + yolk, and sourdough starter. Mix gently until just combined.
5. Whisk together the fresh-milled flour, baking soda, cornstarch, and salt in a bowl.
6. Add the dry mixture to the wet ingredients and mix only until just combined.
7. Fold in the mini chocolate chips with a spatula.
8. Chill the dough at least 6 hours or overnight. (Or freeze 1 hour for quicker baking.)
9. Scoop into 4 oz cookie balls and shape into tall domes.
10. Bake at 375 ° F for 14–16 minutes. Let cool on the pan 15–20 minutes so the cookies set properly.

