

Alex (AK Pizza Guy) Chocolate Chip Cookies – Fresh Milled Flour Version

This version is reformatted for fresh milled flour while preserving the structure, richness, and chew of the original recipe. Use finely milled flour and allow time for hydration.

Ingredients

- 1 600 g fresh milled hard wheat flour (hard white preferred; sift out coarse bran if desired)
- 2 8 oz unsalted butter, browned
- 3 4 oz unsalted butter, chilled
- 4 256 g dark brown sugar
- 5 236 g white sugar
- 6 95 g heavy cream (increased for hydration)
- 7 40 g dried whole milk powder
- 8 10 g salt
- 9 7 g espresso powder
- 10 10 g baking powder
- 11 5 g baking soda
- 12 2 whole eggs
- 13 1 egg yolk
- 14 2 tsp vanilla extract
- 15 300 g chopped bittersweet chocolate
- 16 120 g chopped dark chocolate
- 17 100 g chopped milk chocolate

Instructions

- 1 Brown 8 oz butter over medium-high heat until milk solids begin to brown and butter turns amber. Reduce heat to low and add milk powder. Stir until deeply browned.
- 2 Remove from heat, stir in espresso powder, then slowly whisk in heavy cream. Refrigerate until butter reaches about 64°F. Remove chilled butter to temper.
- 3 Mill flour finely. Optional: sift out coarse bran for a smoother cookie texture.
- 4 Combine fresh milled flour, salt, baking powder, and baking soda in a large bowl.
- 5 Cream browned butter, chilled butter, sugars, and vanilla until smooth and cohesive.
- 6 Add eggs and yolk. Whip on high speed until fluffy and thick.
- 7 Mix chocolate chunks into butter mixture, then fold in dry ingredients just until combined.
- 8 Cover dough and rest for 30 minutes to allow flour hydration.
- 9 Portion dough into rustic 6 oz portions. Stack dough vertically rather than rolling smooth. Add extra chocolate on top.
- 10 Rest dough in the refrigerator for 48 hours.
- 11 Bake at 460°F convection for 7 minutes. Finish with flaky salt and allow cookies to rest at least 90 minutes before serving.

Fresh Milled Flour Notes

- 1 Expect a slightly darker color and deeper flavor.
- 2 Hydration is critical—do not skip the rest periods.

3 If cookies spread too little, add 10–15 g cream next batch.