



## Salted Dark Chocolate Chip Cookies with Thyme

This recipe makes 1 1/2 to 2 dozen large cookies.

### Ingredients

- 2 cups minus 2 tablespoons cake flour
- 1 2/3 cups bread flour
- 1 1/4 teaspoons baking soda
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons coarse salt
- 2 1/2 sticks unsalted butter, softened
- 1 1/4 cups light brown sugar
- 1 cup plus 2 tablespoons granulated sugar
- 2 large eggs
- 1 vanilla bean
- 2 tablespoons of chopped fresh thyme
- 1 package (about 2 cups) dark chocolate chips (at least 60 percent cacao content)
- Sea salt

1. Sift flours, baking soda, baking powder and salt into a bowl. Set aside.

2. Slice the vanilla bean lengthwise and scrape out the tiny seeds with a knife. Set aside to combine with wet ingredients. If you like you can save the pod to make vanilla-infused syrup.

3. Using a mixer fitted with paddle attachment, cream butter and sugars together until evenly combined. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla and thyme. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Fold in the chocolate chips. Press plastic wrap against dough and refrigerate, at least overnight. Dough may be used in batches, and can be refrigerated for up to 72 hours.

4. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat.

5. Scoop 6 generous golf-ball sized mounds of dough onto the baking sheet. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. Transfer cookies to a wire rack for cooling. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Eat warm, with a big napkin.