



ANSON MILLS

Bennecake and Browned Butter Chocolate Chip Cookies

Yield

16 or 17 (3-inch) cookies

Time

About 30 minutes to make the dough and about 30 minutes to shape and bake it

Baking Notes

As we've said, the cookies are equally good made simply with pastry flour and no bennecake. To try our recipe for Basic Superb Chocolate Chip Cookies, omit the bennecake and increase the pastry flour to 9 ounces (1³/₄ cups plus 1 tablespoon). Everything else is the same.

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a 10-inch heavy-bottomed skillet, a small heavy-bottomed saucepan, a medium bowl, a large heatproof bowl, a whisk, a rubber spatula, two baking sheets, parchment paper, and a wire rack.

Ingredients

2 ounces (1/2 cup) Anson Mills New Crop Heirloom Bennecake Flour
5 ounces (10 tablespoons) unsalted European-style butter
6 ounces (1 cup plus 3¹/₂ tablespoons) Anson Mills Colonial Style Fine Cloth-Bolted Pastry Flour
1 teaspoon baking powder
1/4 teaspoon baking soda
3.5 ounces (1/2 cup packed) light brown sugar
3.5 ounces (1/2 cup) granulated sugar
2 teaspoons vanilla extract
3/4 teaspoon fine sea salt
1 large egg
5 ounces good-quality bittersweet chocolate (65 to 70 percent cocoa) in a thin bar (not a thick block), chopped into 1/4-inch pieces

Directions

- 1.** In a 10-inch heavy-bottomed skillet, toast the bennecake, stirring frequently, until golden and fragrant, 8 to 10 minutes. Transfer the flour to a medium bowl and let cool.
- 2.** While the bennecake is toasting, melt the butter in a small heavy-bottomed saucepan over medium heat, stirring frequently, until the milk solids are deeply browned and the butter has the aroma of toasted nuts, about 10 minutes. Pour the butter into a large heatproof bowl, stir for 30 seconds or so to release some of the heat, and let cool until barely warm to the touch.
- 3.** Add the pastry flour, baking powder, and baking soda to the cooled bennecake and whisk well to combine.

4. Toss the brown sugar and granulated sugar together in a small bowl and work it together with your fingers to smooth away any lumps. Add the sugar, vanilla, and salt to the cooled browned butter and whisk until the sugar is evenly moistened. Add the egg and whisk vigorously. Empty the dry ingredients into the butter-sugar mixture and stir with a rubber spatula until almost completely incorporated. Dump in the chopped chocolate and continue to mix until the chocolate is evenly distributed throughout the dough. Cover the bowl with plastic wrap and set aside to allow the dough to hydrate while the oven heats. (At this point, the dough can be refrigerated for up to 3 days. Allow it to come back to room temperature before portioning and baking.)

5. Adjust an oven rack to the middle position and heat the oven to 350 degrees. Line two baking sheets with parchment paper.

6. When the oven has come up to temperature, form the dough into sixteen or seventeen 1.5-ounce balls (each about 2 tablespoons in volume). Divide the dough balls between the baking sheets, evenly spacing them. With your hand, gently press down on each ball to flatten it ever so slightly. Bake one baking sheet at a time until the cookies are golden brown, 11 to 12 minutes. Let cool on the baking sheet on a wire rack for at least 10 minutes before removing with a metal spatula. The cookies are best eaten within a few hours of baking, but once cooled, can be kept in an airtight container for up to 3 days.