

Perfect chocolate chip cookies

Browned butter and a rested sugar whisk give crisp edges, a chewy middle and deep butterscotch.

Source The Perfect Cookie (ATK) · Adapted, metric Contains **Wheat · Milk · Egg · Soy** Last change Rev 01 · First issue

Equipment 2 half-sheet pans, parchment · 25 cm (10 in) skillet · Large bowl, whisk, spatula · #20 scoop · 3 tbsp

Yield · cookies	Dough · raw	Butter · g browned / all	Plan	Oven · 375 °F
16 × ≈ 60 g	≈ 990 g	141 / 198	1 h	190 °C

Formula

% · flour = 100

Grams converted from the book's ounces and spoon measures.

1.5×: whisk 2 eggs + 1 yolk, use 102 g. 2×: brown in a 30 cm skillet.

Altitude, 4,700 ft: try B before changing the sheet.

† Doesn't scale in a straight line past 2×.

Scale by pan

2 sheets · 8 each	× 1 · 16
3 sheets	× 1.5 · 24
4 sheets	× 2 · 32

Scale by weight

_____ g dough ÷
= _____ g flour
Then flour × each %.
† Trial past 2×.

Ingredient	%	Grams	Scaled × _____
A Dough			
☐ All-purpose flour · 1¾ cups	100.0	248	
☐ Baking soda † · ½ tsp	1.2	3	
☐ Unsalted butter · 10 tbsp, to brown	56.9	141	
☐ Unsalted butter · 4 tbsp, cold	23.0	57	
☐ Dark brown sugar · packed	60.1	149	
☐ Granulated sugar	39.9	99	
☐ Vanilla extract † · 2 tsp	3.2	8	
☐ Table salt · 1 tsp	2.4	6	
☐ Egg · 1 large	20.2	50	
☐ Egg yolk · 1 large	7.3	18	
☐ Chocolate chips · semi- or bittersweet	85.9	213	
Dough	400.0	992	

Method Tick each step as done Dark brown sugar is the flavour. Light works; the cookie is milder. Frozen balls keep 1 month. Bake from frozen at 150 °C · 300 °F, 30–35 min.	01	Prep. Rack in the middle; heat the oven. Line two sheets. Whisk flour and soda.	— 190 °C 375 °F	☐
	02	Brown. Brown the 141 g in the skillet, medium-high, swirling. Into the bowl; stir in the cold 57 g.	1–3 min Dark gold, nutty	☐
	03	Sugar. Whisk in both sugars, vanilla and salt, then egg and yolk, until smooth.	30 s No lumps	☐
	04	Rest. Stand 3 min, then whisk 30 s. Twice more, until thick, smooth and shiny.	3 × 3½ min Shiny	☐
	05	Flour. With the spatula, stir in the flour just until combined. Stir in the chips.	≈ 1 min	☐
	06	Portion. Roll 3-tbsp balls. Eight per sheet, 5 cm apart.	— ≈ 60 g each	☐
	07	Bake. One sheet at a time, rotating halfway, until golden with soft, puffy centres.	10–14 min Edges set	☐
	08	Cool. Sheet onto a wire rack; cool the cookies on it completely.	Until cold 20–30 min	☐

Figures

To scale

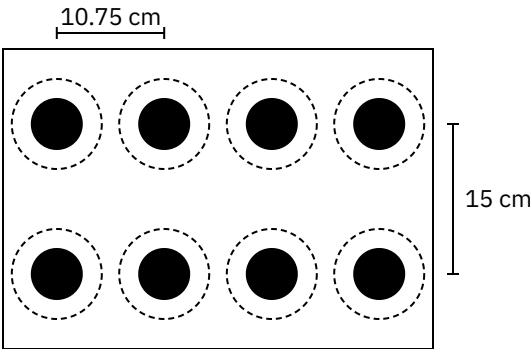


Fig. 1 Half sheet, 4 × 2; dashed = baked, ≈ 9 cm.

Variants Nuts · as % of dough	With nuts · pecans or walnuts			8.6% of dough · 85 g
	☐ Nuts · toasted, ¾ cup	100.0	85	→ Step 05 · stirred in with the chips.

Done when And how it keeps	Done when		Keeps	
	Edges	Golden brown, just beginning to set	Baked	3 days, airtight
	Centres	Still soft and puffy; they set as they cool	Dough balls	1 month, frozen

If it goes wrong Most likely cause first	Cakey	Butter not browned far enough, or flour packed. Weigh it
	Gritty	Rest-and-whisk cut short. Go until thick and shiny
	Spread flat	Sheet still warm, or altitude. Cool the sheet; try B

Trials	Variable	Trial A	Trial B	Trial C
Change one variable per trial	Date			
A is the sheet as written.	Change	As written	Soda 2 g	Batch 1.5×
B tests less soda for 4,700 ft.	Bake time			
C checks the 1.5× batch before scaling up.	Edge · centre			
	Rating 1–5			

Revisions	Rev	Date	Change	From
Newest last	Rev 01	2026-10-18	First issue	—

Batch log	Date	Batch ×	Sugar	Oven
Fill in by hand				
	Bake time	Spread	Notes	