## The Chewy, Thin & Puffy

## http://img.foodnetwork.com/FOOD/2009/06/15/JI_13617_s4x3_med.jpgThe Chewy

Recipe courtesy Alton Brown

Prep Time: 20 min

Serves: 2 1/2 dozen cookies

**Ingredients**

* 2 sticks unsalted butter
* 2 1/4 cups bread flour
* 1 teaspoon kosher salt
* 1 teaspoon baking soda
* 1/4 cup sugar
* 1 1/4 cups brown sugar
* 1 egg
* 1 egg yolk
* 2 tablespoons milk
* 1 1/2 teaspoons vanilla extract
* 2 cups semisweet chocolate chips
* Ice cream scooper (#20 disher, to be exact)
* Parchment paper
* Baking sheets
* Mixer

**Directions**

Heat oven to 375 degrees F.

Melt the butter in a heavy-bottom medium saucepan over low heat. Sift together the flour, salt, and baking soda and set aside.

Pour the melted butter in the mixer's work bowl. Add the sugar and brown sugar. Cream the butter and sugars on medium speed. Add the egg, yolk, 2 tablespoons milk and vanilla extract and mix until well combined. Slowly incorporate the flour mixture until thoroughly combined. Stir in the chocolate chips.

Chill the dough, then scoop onto parchment-lined baking sheets, 6 cookies per sheet. Bake for 14 minutes or until golden brown, checking the cookies after 5 minutes. Rotate the baking sheet for even browning. Cool completely and store in an airtight container.

## The Thin

Recipe courtesy Alton Brown

Prep Time: 20 min

Cook Time: 15 min

Serves:2 1/2 dozen cookies

**Ingredients**

* 2 1/4 cups all-purpose flour
* 1 teaspoon kosher salt
* 1 teaspoon baking soda
* 1 egg
* 2 ounces milk
* 1 1/2 teaspoons vanilla extract
* 2 sticks unsalted butter
* 1 cup sugar
* 1/2 cup brown sugar
* 2 cups semisweet chocolate chips
* Ice cream scooper (#20 disher, to be exact)
* Parchment paper
* Baking sheets
* Mixer

**Directions**

Heat oven to 375 degrees F. Sift together the flour, salt, and baking soda in a mixing bowl. Combine the egg, milk, and vanilla and bring to room temperature in another bowl.

Cream the butter in the mixer's work bowl, starting on low speed to soften the butter. Add the sugars. Increase the speed, and cream the mixture until light and fluffy. Reduce the speed and add the egg mixture slowly. Increase the speed and mix until well combined.

Slowly add the flour mixture, scraping the sides of the bowl until thoroughly combined. Stir in the chocolate chips. Scoop onto parchment-lined baking sheets, 6 cookies per sheet. Bake for 13 to 15 minutes, checking the cookies after 5 minutes. Rotate the baking sheet for more even browning.

Remove the cookies from the pans immediately. Once cooled, store in an airtight container.

## The Puffy

Recipe courtesy Alton Brown

Prep Time:20 min

Serves: 2 1/2 dozen cookies

**Ingredients**

* 1 cup butter-flavored shortening
* 3/4 cup sugar
* 1 cup brown sugar
* 2 1/4 cups cake flour
* 1 teaspoon kosher salt
* 1 1/2 teaspoons baking powder
* 2 eggs
* 1 1/2 teaspoons vanilla extract
* 2 cups semisweet chocolate chips
* Ice cream scooper (#20 disher, to be exact)
* Parchment paper
* Baking sheets
* Mixer

**Directions**

Heat oven to 375 degrees F. Combine the shortening, sugar, and brown sugar in the mixer's work bowl, and cream until light and fluffy. In the meantime, sift together the cake flour, salt, and baking powder and set aside.

Add the eggs 1 at a time to the creamed mixture. Then add vanilla. Increase the speed until thoroughly incorporated.

With the mixer set to low, slowly add the dry ingredients to the shortening and combine well. Stir in the chocolate chips. Chill the dough. Scoop onto parchment-lined baking sheets, 6 per sheet. Bake for 13 minutes or until golden brown and puffy, checking the cookies after 5 minutes. Rotate the baking sheet for even browning. Cool and store in an airtight-container.