

SALTED CHOCOLATE CHIP COOKIES

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Easy to follow, step-by-step, photo illustrated instructions for making Salted Chocolate Chip Cookies, with printable recipe included.



You'll love all the ooey-goey chocolate in this version of Salted Chocolate Chip Cookies.



Disclosure: *This post is sponsored by OXO Good Grips and in cooperation with Cookies For Kids' Cancer, providing recipes that we hope will inspire you to host your own Cookies For Kids' Cancer Bake Sale. OXO has provided me with several tools to complete this recipe. All comments and reviews are my own.*

Chocolate Chip Cookies are without a doubt my all time FAVORITE cookie. I don't think I've ever met one that I didn't like. Even an old stale one can taste good at times. Smile.

I jumped at the chance to participate again this year with our friends at [OXO Good Grips](#) when they offered me this Salted Chocolate Chip Cookie recipe from New York Chef [Dan Kluger](#). Dan has these on his menu as part of a Cookie Box collection of fine cookies. Sweet and Salty. What's not to love about that?

You can participate in this Cookies For Kid's Challenge and help raise funds for this effort by hosting your own bake sale at your home, in your office, or maybe at a local school. Just register your event online by visiting www.cookiesforkidscancer.org. Mark that you were inspired by OXO when you register, and OXO will match proceeds from your event up to their annual commitment. How cool is that?

OXO makes it simpler, easier, and better to bake, and we'll share some of their kitchen tools with you below that can help you with your baking adventures.

This particular recipe doesn't use your typical chocolate morsels. Instead, Dan uses something called a "feve" which is like a chocolate disk of sorts. They're generally dark chocolate and they are a bit more expensive than the bag of chocolate morsels you'll find at your local grocery store.

The "feve's" are pretty much sold in 6lb bags that can cost over \$125.00 per bag. They are intended for candy makers, restaurants, and bakeries. I did make a slight substitute in the recipe because of this since I really didn't need six pounds of chocolate discs. Smile. I'll explain more below.

So, if you're ready to jump in and help out some kids in need. Then let's head on out to the kitchen, and... Let's Get Cooking! Or, should I say Let's Get Baking!



Salted Chocolate Chip Cookies Recipe: You'll need these ingredients.

You've probably got most of these items in your pantry already. The only thing I didn't have was the chocolate baking discs that I used instead of the chocolate morsels so commonly used in chocolate chip cookies.



Grab a medium sized mixing bowl and place the granulated sugar, the light brown sugar, and the two sticks of room temperature butter inside it.

I do use packed measuring cups of brown sugar as you can see above.



Use a mixer on slow speed to cream the butter and sugars together until fully combined.

I'm using my OXO Hand Mixer that I've had for some time now. Yes, it has a light on it as you can see above. This is one tough little mixer and handles thick batters with ease.



Add the eggs, one at a time, mixing after each one until it's fully combined. This is the second one that I added. I always suggest you crack the eggs in a small bowl before adding them into your batter so you can retrieve any egg shell that might accidentally fall in.



Add the Vanilla Extract.

I'm using a clear vanilla here.



[OXO Good Grips](#) provided these tools to help me in making these cookies.

I've been honored to work with OXO for several years now. They make great products and I might have a good number of them in my kitchen. Smile. I'll tell you more about these as I use each one.

What's your favorite cookie?

I've already told you mine is Chocolate Chip. Share your favorite with us in the Comments below.



Place the flour in a large mixing bowl.



Add the baking soda.



Add the 1-1/4 teaspoon of Kosher Salt.



Whisk the dry ingredients together.

This is the **OXO 11 inch Balloon Whisk**. I really like the large handles on the OXO products. They are very comfortable to hold, especially for us older folks. Smile. Using the whisk helps to aerate the flour as well as mix the other ingredients into it.



Now, add the sugar and butter mixture into the dry ingredients.



Use your mixer on slow again to mix everything together. Don't forget to scrape down the sides of the bowl a time or two in the process.



Add the baking discs.

The printable recipe below calls for adding both Dark Chocolate Feves and Milk Chocolate Feves. As I mentioned, you might not be able to find a source for these in the smaller quantity this recipe calls for. I wanted to use something similar, so I ordered these Chocolate Baking Discs instead.

They're much larger than just plain chocolate morsels so commonly used in Chocolate Chip Cookies. And, they're Dark Chocolate which adds a richer flavor to them. Besides, it's just MORE chocolate. Got to love that... right?



Use a large spoon or spatula to gently fold the discs into the batter.



Cover the bowl with plastic wrap and place it in the refrigerator.



Refrigerate the batter for at least 30 minutes.



OXO provided this [Silicone Baking Mat](#) and [Non Stick Pro Half Sheet Jelly Roll Pan](#).

I've never used a Silicone Mat to bake on before. I've thought about purchasing one, but just never bit the bullet on it so I was glad to be getting this one from OXO. It turned out great and was really easy to clean when I finished. The non-stick surface withstands dough, grease and other such stuff.

I do have a Pizza Pan from OXO and already had one of the baking sheets like this so I know how great they are to use already.

Having cooked professionally in my own restaurant and others, it's easy to see these pans are commercial grade quality. The micro-texture of the sheet pan improves air flow under whatever you're baking and the pans are super easy to clean. Gotta love that.



Again, I really like the soft grip on the OXO handles. They absorb pressure while you squeeze the handle to release the cookie dough. It worked very smoothly, easy to squeeze.

OXO makes three sizes of these dish washer safe [cookie scoops](#). This one is the 2 inch size which equals about two teaspoons of dough and makes cookies about two inches in size. While I liked it, this old Southern boy and big Chocolate Chip Cookie lover would have preferred the larger 3 inch size to make some great big cookies. Smile.

With this scoop and this recipe, you should get about 48 two inch sized cookies.



Space the scoops of dough with enough room to let them spread a bit instead of squeezing them all together. Once you have them on the silicone mat, sprinkle very lightly with sea salt or as the recipe called for, some Maldon Salt.



Bake the cookies for 5 to 8 minutes, depending on your oven.

The edge of the cookies should be slightly brown. The middles should still be soft but also turning

slightly brown when done. Watch them carefully, they'll easily burn before you know it.



When they're done, remove the pan and place it on a wire rack to cool.

I really liked that the Silicone Mat fit perfectly inside the Half Pan Baking Sheet. They were obviously made for each other.



Enjoy!

As you can see, using the "feves" or even the baking discs give these Salted Chocolate Chip Cookies a ton of chocolate goodness in each cookie. They melted very nicely and the chocolate remains soft and gooey even after they cool.

The combination of a hint of salt and the darker chocolate taste make a big difference over your typical chocolate chip cookie with the tiny morsels. It's a very rich flavor that you and the family are sure to love. Delicious!

I do hope you'll try the recipe and share your results with me in the Comment section below.

And again, I'd like to say a very special Thank You to [OXO Good Grips](#) for providing my kitchen with some more great baking and cooking tools. I'm honored to have worked with you once again on this recipe and truly appreciate your work with Cookies For Kid's Cancer.

Thank You also for contributing \$100.00 on my behalf to the cause as part of our working together to create these Salted Chocolate Chip Cookies. It was most certainly a win-win for me.

Again, this post is sponsored by OXO. Reviews and Comments are my own.

Be Blessed!!!

Steve