

CHOCOLATE CHIP, ALMOND, CHERRY COOKIES

Adapted from the NYT Chocolate Chip Cookies

Makes 6 dozen, 1oz cookies

9oz cake flour (2 cups)
7oz Community Loaves flour blend (1&2/3 cups)
1.25 teaspoons baking soda
1.5 teaspoons baking powder
1.5 teaspoons coarse salt
2.25 sticks room temp butter (18 tablespoons)
2oz room temp cream cheese
8oz almond paste, cut into small pieces
10oz light brown sugar (1.25 cups)
8oz granulated sugar (1 cup + 2 tablespoons)
2 large room temp eggs
1 generous tablespoon vanilla paste
20oz chocolate (chips, chopped, whatever you like)
5oz dried cherries
Sea salt for garnish

1. Whisk flours, soda, powder and salt in a large bowl and set aside.
2. Using a mixer, cream the butter, cream cheese, almond paste and sugars together until light in color about 5min. Scrape down the bowl and add the eggs one at a time, mixing well after each one. Add in the vanilla and mix.
3. Reduce speed to low and add the flour mixture until just combined (maybe 10 seconds or so). Drop in the chocolate and cherries and mix briefly until incorporated. If your mixer complains you can finish mixing them in by hand.
4. Press plastic wrap against the dough or transfer into tightly covered containers and let the dough rest in the fridge for 24-72 hours to hydrate the flours and meld flavors.
5. Bring the dough to room temp before baking. Preheat oven to 350F. Line a baking sheet with parchment or a baking mat or use your favorite stoneware.
6. Scoop 1oz balls of dough and slightly flatten onto your baking sheet. Sprinkle with sea salt and bake until lightly golden brown and still soft, about 14min.
7. Let cool on pan for 10-15min to firm up, then transfer to cooling rack to finish.

COINGER