

Chocolate Chip Cookies

a parametric recipe



Behold, the best and most praised versions of this classic cookie recipe, ingredients aligned by baker's percent, charted out for easy comparison. Chewy, crispy, tasting like toffee, blond, easy-to-make, topped with flaky salt—these are the 10 chocolate chip cookie recipes we used for our extensive cookie research here at ChefSteps.



Grant Crilly
Chocolate Chip
Cookies

BraveTart
Chocolate Chip
Cookies

Serious Eats
Chocolate Chip
Cookies

Toll House
Chocolate Chip
Cookies

Milk Bar
Chocolate Chip
Cookies

Jacques Torres
Chocolate Chip
Cookies

Professional
Baking Chocolate
Chip Cookies

America's Test
Kitchen Chocolate
Chip Cookies

Anna Olson's
Classic Chocolate
Chip Cookies

Pan Bang
Chocolate Chip
Cookies

The Ultimate
Average
Chocolate
Chip Cookie

Bake temp and time	400 °F / 10 min		350 °F / 12 min		325 °F / 14 min		375 °F / 12 min		375 °F / 10 min		350 °F / 13 min		375 °F / 10 min		300 °F / 12 min		325 °F / 15 min		350 °F / 36 min	
Portion	200 g		42 g		30 g		37 g		1/4C		varies		"larger"		30 g		100 g			
Tricks	cornstarch				Aged and torn dough		Being the original		NFMS		Aged 24 hours		add 10% water (to flour)		adding yolk		cornstarch and chilled day		slamming, water	
Ingredients	grams		Bakers %																	
Total flour	420	100.00%	355	100.00%	280	100.00%	315	100.00%	245	100.00%	485	100.00%	300	100.00%	248	100.00%	185	100.00%	256	100.00%
Total fat	250	59.52%	226	63.66%	225	80.36%	226	71.75%	226	92.24%	284	58.56%	180	60.00%	200	80.65%	115	62.16%	227	88.67%
Total egg	100	23.81%	50	14.08%	100	35.71%	100	31.75%	50	20.41%	100	20.62%	90	30.00%	65	26.21%	50	27.03%	50	19.53%
Total sugar	400	95.24%	431	121.41%	280	100.00%	296	93.97%	305	124.49%	382	78.76%	300	100.00%	255	102.82%	200	108.11%	360	140.63%
Total chocolate	500	119.05%	397	111.83%	225	80.36%	340	107.94%	340	138.78%	623	128.45%	300	100.00%	212	85.48%	240	129.73%	227	88.67%
Total vanilla	20	4.76%	18	5.07%	10	3.57%	5	1.59%	6	2.45%	10	2.06%	5	1.67%	6	2.42%	5	2.70%	6	2.34%

Bar chart indicates ingredient percentage variation from the average of all of the recipes.

These are engineered to be reheated in a toaster.

These crisp-edged cookies with a distinctive lip come from the thoroughly researched cookbook *BraveTart: Iconic American Desserts* by Stella Parks.

These chewy and crispy cookies from J. Kenji López-Alt are rich with toffee taste, thanks to brown butter.

Give a bow to Ruth Wakefield and Sue Brides, who invented the first chocolate chip cookie in 1938. This one is the basis for all chocolate chip cookies after.

These cookies from Christina Tosi's book, *Momofuku Milk Bar: A Cookbook*, add nonfat milk powder to the dough which lends a toasty flavor to the cookie.

Jacques Torres calls for a 24- to 36-hour rest in the refrigerator before baking, which fully hydrates the dough. This leads to a thick cookie with a chewy texture.

This recipe comes from the third edition of *Professional Baking* by Wayne Gisslen, which was one of the textbooks Grant used in culinary school.

America's Test Kitchen has been developing cookies for decades, and one could say that this recipe is the Toll House of this generation.

These cookies from Anna Olson use cornstarch in the dough to ensure that the centers of the cookies are soft.

These internet-famous cookies from Sarah Kieffer, author of the *The Vanilla Bean Baking Book*, use a pan-banging technique halfway through the baking for crisp and crunchy edges.

Look no further. This is the ultimate chocolate chip cookie. Or, should we say—the Ultimate Average Chocolate Chip Cookie.

Take the averages of these amounts, and you'll get the recipe for...