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	
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		
200 g			42 g		30 g		37 g		1/4C	varies		"larger"		30 g		100 g	
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		
grams	Bakers %																
420	100.00%	355	5 100.00%	280	100.00%	315	100.00%	245 100.00%	485 100.00%	300	100.00%	248	100.00%	185	100.00%	256	100.00%
250	59.52%	226	6 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%
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%
400	95.24%	431	1 121.41%	280	100.00%	296	93.97%	305 124.49%	382 78.76%	300	100.00%	255	102.82%	200	108.11%	360	140.63%
500	119.05%	397	7 111.83%	225	80.36%	340	107.94%	340 138.78%	623 128.45%	300	100.00%	212	85.48%	240	129.73%	227	88.67%
20	4.76%	18	3 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%
	Chocol Cool 400 °F 2 corr grams 420 250 100 400 °F	Chocolate Chip Cookies 400 °F / 10 min 200 g cornstarch grams Bakers % 420 100.00% 250 59.52% 100 23.81% 400 95.24%	Chocolate Chip Cookies Choco Cookies 400 °F / 10 min 350 ° 200 g cornstarch grams Bakers % 420 100.00% 351 250 59.52% 221 100 23.81% 50 400 95.24% 43 500 119.05% 393	Chocolate Chip Cookies Chocolate Chip Cookies 400 °F / 10 min 350 °F / 12 min 200 g 42 g cornstarch grams Bakers % 420 100.00% 355 100.00% 250 59.52% 226 63.66% 100 23.81% 50 14.08% 400 95.24% 431 121.41% 500 119.05% 397 111.83%	Chocolate Chip Cookies Chocolate Chip Chip Cookies Chocolate Chip Chip Chip Chip Chip Chip Chip Chip	Chocolate Chip Cookies Chocolate Chip Cookies Chocolate Chip Cookies 400 °F / 10 min 350 °F / 12 min 325 °F / 14 min 200 g 42 g 30 g cornstarch Aged and torn dough grams Bakers % 420 100.00% 280 100.00% 250 59.52% 226 63.66% 225 80.36% 100 23.81% 50 14.08% 100 35.71% 400 95.24% 431 121.41% 280 100.00% 500 119.05% 397 111.83% 225 80.36%	Chocolate Chip Cookies Chocolate Chip Cookies<	Chocolate Chip Cookies Chocolate Chip Cookies Chocolate Chip Cookies Chocolate Chip Cookies 400 °F / 10 min 350 °F / 12 min 325 °F / 14 min 375 °F / 12 min 200 g 42 g 30 g cornstarch Aged and torn dough Being the original grams Bakers % 420 100.00% 355 100.00% 280 100.00% 315 100.00% 250 59.52% 226 63.66% 225 80.36% 226 71.75% 100 23.81% 50 14.08% 100 35.71% 100 31.75% 400 95.24% 431 121.41% 280 100.00% 296 93.97% 500 119.05% 397 111.83% 225 80.36% 340 107.94%	Chocolate Chip Cookies 400 °F / 10 min 350 °F / 12 min 325 °F / 14 min 375 °F / 12 min 375 °F / 10 min 200 g 42 g 30 g 37 g cornstarch Aged and torn dough Being the original NFMS grams Bakers % 420 100.00% 315 100.00% 245 100.00% 250 59.52% 226 63.66% 225 80.36% 226 71.75% 226 92.24% 100 23.81% 50 14.08% 100 35.71% 100 31.75% 50 20.41% 400 95.24% 431 121.41% 280 100.00% 296 93.97% 305 124.49% 500 119.05% 397 111.83% 225 80.36% 340 107.94% 340 138.78%	Chocolate Chip Cookies Chocolate Chip Cookies<	Chocolate Chip Cookies Association Association Association Association Association Association Association Association Association Chocolate Chip Cookies Chocolate Chip Cookies Ch	Chocolate Chip Cookies Baking Chocolate Chip Cookies Baking Chocolate Chip Cookies Age Chocolate Chip Cookies Age Chocolate Chip	Chocolate Chip Cookies Baking Chocolate Chip Chip Cookies Kitchen Chip Cookies Chip Cookies Kitchen Chip Cookies Chip Cookies Chip Cookies Kitchen Chip Cookies Chocolate Chip Cookies Chocola	Chocolate Chip Cookies Baking Chocolate Chip Cookies Kitchen Chocolate Chip Cookies 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 200 g 42 g 30 g 37 g 1/4C varies "larger" cornstarch Aged and torn dough Being the original NFMS Aged 24 hours add 10% water (to flour) adding yolk grams Bakers % 420 100.00% 355 100.00% 280 100.00% 245 100.00% 485 100.00% 300 100.00% 248 100.00% 250 59.52% 226 63.65% 225 80.36% 226 71.75% 226 92.24% 284 58.56% 180 60.00% 20 80.65% 100 23.81% 50 14.08% 100 35.71% 10 31.75% 50	Chocolate Chip Cookies Baking Chocolate Chip Cookies Kitchen Chocolate Chip Chip Cookies Classic Chip Cookies 400 °F / 10 min 350 °F / 12 min 325 °F / 14 min 375 °F / 12 min 350 °F / 13 min 375 °F / 10 min 300 °F / 12 min 300 °F /	Chocolate Chip Cookies Kitchen Chocolate Chip Cookies Classic Chocolate Chip Cookies 400 *F / 10 min 350 *F / 12 min 325 *F / 14 min 375 *F / 10 min 350 *F / 13 min 375 *F / 10 min 300 *F / 12 min 300 *F / 12 min 325 *F / 15 min 200 g 42 g 30 g 37 g 1/40 varies "larger" 30 g cornstarch Aged and torn dough Being the original NFMS Aged 24 hours add 10% water (to flour) adding yolk cornstarch and chilled day grams Bakers % 420 100.00% 355 100.00% 280 100.00% 245 100.00% 485 100.00% 248 100.00% 185 100.00% 256 59.52% 226 63.66% 225 80.36% 226 71.75% 226 92.24% 284 58.56% 180 60.00% 26 26.21% 50 27.03% 400 95.24% 431 </td <td>Chocolate Chip Cookies Chocolate Chip Cookies Baking Chocolate Chip Cookies Kitchen Chocolate Chip Chip Cookies Chocolate Chip Cookies Cho</td>	Chocolate Chip Cookies Baking Chocolate Chip Cookies Kitchen Chocolate Chip Chip Cookies Chocolate Chip Cookies Cho

Bar chart indicates ingredient percentage

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.

been developing cookies for decades, and one could say that this recipe is the Toll House of this

America's Test Kitchen has These cookies from Anna Olson use cornstarch in the dough to ensure that the centers of the cookies

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.

amounts, and you'll get the recipe for..

Take the averages of these



The Ultimate **Average** Chocolate **Chip Cookie**

325 °F / 12 min 100 g absorbing power of other cookies 200 100.00% 143.51 71.76% 49.83 24.91% 213.08 106.54% 218.06 109.03% 5.73 2.86%

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