

Cornflake Chocolate Chip Cookies

<http://userealbutter.com/2016/02/17/cornflake-chocolate-chip-cookies-recipe/>
based on [this recipe](#) from *The Food Lab*

10 oz. (about 2 cups or 280g) all-purpose flour [add 2 tbsps of flour at 8500 ft.]
3/4 tsp baking soda
1 1/2 tsps kosher salt (or 3/4 tsp table salt)
5 oz. (3/4 cup or 140g) granulated sugar
2 large eggs (about 100g)
2 tsps vanilla extract
8 oz. unsalted butter, softened
5 oz. (1/2 cup tight packed + 2 tbsps or 140g) dark brown sugar
1 cup (3 oz. or 85g) cornflake crumbs (about 2 1/2 cups corn flakes before crushing)
1 1/2 cups (8 oz.) good quality dark chocolate, chopped into chunks
flake sea salt to finish

Prepare the dough the day before: Whisk the flour, baking soda, and salt together in a medium bowl and set aside. Place the granulated sugar, eggs, and vanilla in the bowl of a stand mixer fitted with the balloon whisk and whisk on medium high speed for about 5 minutes until the batter leaves thick ribbons when you lift the whisk out of the bowl. Switch to the paddle attachment and beat in the butter and brown sugar. Mix on medium speed for about 30 seconds until blended. Add the flour mixture and stir on low speed until just combined – you should still be able to see streaks of flour. Stir in the corn flake crumbs and chocolate until blended. Try not to over mix the dough. Place the cookie dough in an air-tight container and refrigerate overnight or up to 3 days.

Bake the cookies: You CAN bake the cookies the same day and they're pretty darn good, but they are definitely better after the dough spends a night in the refrigerator. Let the dough sit out for an hour to warm up (otherwise it's rock hard to scoop). Preheat oven to 325°F. Place 1 ounce scoops (about 3 tablespoons) of dough onto parchment paper-lined baking sheets about 3 inches apart. If you prefer a craggier finish, pull each wad of dough apart and smoosh them back together with the torn sides facing outward. Sprinkle some flake sea salt over each dough ball. Bake 13-16 minutes until golden, rotating the pans front to back and top to bottom after 6 minutes. Remove from oven and let the cookies rest on the baking sheets for 2 minutes. Transfer the cookies to a cooling rack. Makes about 36 cookies.