

Milk and Dark Chocolate Chunk Cookies

My kids picked out a better Homes and Gardens cookbook called The Ultimate Cookie Book (Meredith Books, 2007) as a gift for me last December, and it's one of their favorites. The recipes are extremely straightforward, with few flourishes, so they're perfect for two kids under 10 to make with minimal supervision. This recipe is our adaptation of the chocolate chunk cookies.

Makes 24 cookies

1/2 cup (1 stick) unsalted butter, softened
1/4 cup granulated sugar
1/4 cup light brown sugar
1/2 teaspoon baking soda
1/2 egg (lightly beat a whole egg and reserve 1/2 of it for another use)
1/2 teaspoon vanilla
1 cup all-purpose flour
1/4 cup white whole wheat flour
Pinch salt
3 ounces dark chocolate (72%), chopped
3 ounces milk chocolate, chopped

Preheat the oven to 375. Line 2 rimmed baking sheets with silpats or parchment.

In the bowl of a stand mixer, beat the butter on high for 30 seconds. Add the two sugars and the baking soda and beat until combined, scraping the sides of the bowl. Beat in first the egg and vanilla, then the two flours and the salt, stopping the machine to scrape down the sides of the bowl a few times as you go. Stir in the chocolate chunks.

Use a 1-1/2" scoop to portion out the dough, 12 to a baking sheet. Bake 10 to 14 minutes, or until lightly browned and set, reversing the sheet pans halfway through baking. Cool on a wire rack.