

NUTELLA STUFFED CHOCOLATE CHIP COOKIES

inspired by [Jacques Torres](#)

makes about 25 cookies

2 cups minus 2 tablespoons
(8 1/2 ounces) cake flour
1 2/3 cups (8 1/2 ounces) bread flour
1 1/4 teaspoons baking soda
1 1/2 teaspoons baking powder
1 1/2 teaspoons coarse salt
2 1/2 sticks (1 1/4 cups) unsalted butter
1 1/4 cups (10 ounces) light brown sugar
1 cup plus 2 tablespoons (8 ounces) granulated sugar
2 large eggs
2 teaspoons natural vanilla extract
1 1/4 pounds bittersweet chocolate disks or fèves, at least 60 percent cacao content (see note)
Nutella
Sea salt.

Sift flours, baking soda, baking powder and salt into a bowl. Set aside.

Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours. Put the nutella in the refrigerator at least two hours before assembling cookies so that it will be easier to work with.

When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside.

Scoop about 1/3 cup of dough and flatten in your hand. Put about a teaspoon of nutella in the middle of the dough and then roll it in your hand to form the cookie into a ball. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Eat warm, with a big napkin.