

How to Make Perfect Chocolate Chip Cookies: Recipe by Momofuku Milk Bar's Christina Tosi

A killer classic from New York's master baker

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Chocolate chip cookie territory is treacherous. Everyone has her own idea of what makes the perfect version, from wafer-thin and crisp to fat and fudgy, and everything in between.

Christina Tosi, the chef and owner of [Momofuku Milk Bar](#), a burgeoning bakery empire with more than 90 employees across New York and Toronto, knows this well. Since opening her first location in Manhattan in 2008, she has served all sorts of thrilling cookies—including a blueberry and cream stunner and a cornflake and marshmallow beast—but she's stayed away from a classic chocolate chip.

“I don't want to compete with your memories or your grandma,” Tosi explains in her second cookbook, [Milk Bar Life: Recipes and Stories](#), in which she finally, *finally* shares her recipe for the classic, the kind she may not serve at the shops, but she'll bake at home for friends.



The colorful, sweet, and savory cover of Christina Tosi's new cookbook, *Milk Bar Life*. Source: Milk Bar Life via Bloomberg Business

While Tosi's last book focused on professional recipes, *Milk Bar Life* zooms in on what she and her cooks get up to at home, which includes sweet and savory stuff. The recipes aren't intimidating, though, and they seem to exist in the real world, where things aren't perfect, where people are busy, where ovens have hot spots.

Take the recipe for roast chicken. It doesn't promise you an impossibly perfect bird that's plump and smooth and symmetrical and shimmering golden all over like an ad for laser hair removal. The chicken looks a little wonky and unevenly browned, and hey, it looks great.

As Tosi explains in the introduction, she has included the kind of stuff a hungry cook will actually cobble together at the end of a 14-hour shift. That's why you'll find recipes for a weird, fast, tasty little sandwich of breakfast sausages and SpaghettiOs, and for toast spread with a mix of margarine and Tang drink mix.

I was drawn to the chocolate chip cookie recipe when I saw that you could make the whole thing by hand, with nothing more than a wooden spoon. You're probably used to creaming the butter and sugar to kick off a cookie recipe, but Tosi's starts with melting half a pound of butter and then stirring in a mix of brown and white sugar (a bit vigorously, until it emulsifies into a smooth, slightly creamy blob).



Milk Bar Life's chocolate chip cookie recipe is a keeper.
Photographer: Tejal Rao for Bloomberg Business

A couple of tablespoons of milk powder, the not-so-secret secret ingredient, also helps transform the texture, making it wonderfully chewy and almost fudge-like. Note: It might be hard to resist a cookie right off the tray, when it's still warm, but try waiting—I found that a few hours later, once completely cool, the chew is even better.

Bake these cookies long enough, and you'll also have a nice golden crisp edge, which is just the way I like them. Everyone's perfect chocolate chip may be different, but this is my new go-to.

Chocolate Chip Cookies

Adapted from [Milk Bar Life](#) by Christina Tosi

Makes about 18 cookies

Ingredients

½ pound (2 sticks) unsalted butter, melted and just warm to the touch
¾ cup packed light brown sugar
½ cup granulated sugar
1 egg
2 teaspoons vanilla extract
1 ¾ cups all-purpose flour
2 tablespoons nonfat milk powder
1 ¼ teaspoons kosher salt
½ teaspoon baking powder
¼ teaspoon baking soda
12 ounces semisweet chocolate chips

Method

1. Heat the oven to 375 degrees F. With a wooden spoon, mix together the melted butter and sugars in a large bowl, until homogenous, about a minute. Add the egg and vanilla and stir until combined.
2. Mix in the flour, milk powder, salt, baking powder, and baking soda until just combined. Add the chips and mix until evenly distributed.
3. Portion 2 ¾ ounce scoops of dough about 2 to 3 inches apart onto a parchment paper-lined baking tray and bake for 10 to 12 minutes, until golden brown. Cool completely on the pan.

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Global GDP Worse Than Official Forecasts Show, Maersk Says

Christian Wienberg

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- ▶ IMF too optimistic as trade indicates less growth, CEO says
- ▶ World's biggest shipping line is bellwether for global trade

The world's economy is growing at a slower pace than the International Monetary Fund and other large forecasters are predicting.

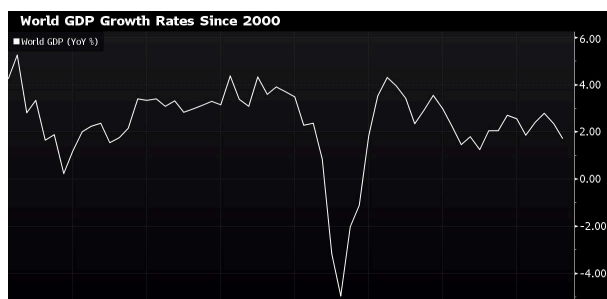
That's according to Nils Smedegaard Andersen, chief executive officer at A.P. Moeller-Maersk. His company, owner of the world's biggest shipping line, is a bellwether for global trade, handling about 15 percent of all consumer goods transported by sea.

QUICKTAKE
GDP

"We believe that global growth is slowing down," he said in a phone interview. "Trade is currently significantly weaker than it normally would be under the growth forecasts we see."

The IMF on Oct. 6 lowered its 2015 global gross domestic product forecast to 3.1 percent from 3.3 percent previously, citing a slowdown in emerging markets driven by weak commodity prices. The Washington-based group also cut its 2016 forecast to 3.6 percent from 3.8 percent. But even the revised forecasts may be too optimistic, according to Andersen.

"We conduct a string of our own macro-economic forecasts and we see less growth -- particularly in developing nations, but perhaps also in Europe -- than other people expect in 2015," Andersen said. Also for 2016, "we're a little bit more pessimistic than most forecasters."

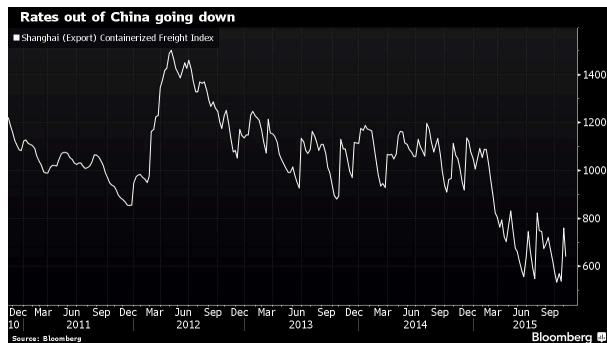




The [Organization for Economic Cooperation and Development](#) on Monday lowered its forecasts for the global economy for a second time in three months. GDP will grow 2.9 percent in 2015 and 3.3 percent in 2016, down from the 3 percent and 3.6 percent the group predicted in September.

Maersk's container line on Friday [reported](#) a 61 percent slump in third-quarter profit as demand for ships to transport goods across the world hardly grew from a year earlier. The low growth rates are proving particularly painful for an industry that's already struggling with excess capacity.

Trade from Asia to Europe has so far suffered most as a weaker euro makes it tougher for exporters like China to stay competitive, Andersen said. Still, there are no signs yet that the global economy is heading for a slump similar to one that followed the financial crisis of 2008, he said.



“We’re seeing some distortions amid this redistribution that’s taking place between commodity exporting countries and commodity importing countries,” he said. “But this shouldn’t lead to an outright crisis. At this point in time, there are no grounds for seeing that happening.”

To bolster its oil business, Maersk said on Monday it will spend up to \$845 million on [acquisitions](#) in Kenya and Ethiopia to take advantage of lower prices that have hobbled parts of the energy industry.

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