**Article of the Week
*Best-Ever Thick and Chewy Chocolate Chunk Cookies (1190L)***

**Instructions: COMPLETE ALL QUESTIONS AND MARGIN NOTES**

**Read** the following article carefully and **make notes in the margin** as you read.

Your notes should include:

* Comments that show that you **understand** the article. (A summary or statement of the main idea of important sections may serve this purpose.)
* Questions you have that show what you are **wondering** about as you read.
* Notes that differentiate between **fact** and **opinion**.
* Observations about how the **writer’s strategies** (organization, word choice, perspective, support) and choices affect the article.

Your **margin notes** are part of your score for this assessment.

Answer the questions carefully in **complete sentences** unless otherwise instructed.

**Student \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Class Period\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

# Best-Ever Thick and Chewy Chocolate Chunk Cookies

By mid-afternoon, the line at [Culture Espresso](http://bit.ly/USHg21/) stretches out the door and onto the sidewalk. Once inside, Midtown New York City office workers are handed white paper cups with artful foam and, if they are smart, a chocolate chunk cookie as big as a [basketball player](http://yhoo.it/RWFRaA)'s palm, still warm from the oven.

"Nothing really beats a good chocolate chip cookie," owner Jody LoCascio says, echoing our [cookie-crazy](http://yhoo.it/R3Yx4e) thoughts exactly. "We have a full-time cookie guy," he adds, an oddity for a small coffee shop that focuses on expertly brewed espresso drinks and coffees. "We do over 100 a day."

The cookie is golden crisp at the edges, an inch-thick, and soft--blissfully almost undercooked--with melty, dark chocolate chunks inside. I've eaten a lot of [chocolate chip cookies](http://bit.ly/PieyVC) in my day, but this one balances near the top of the heap.

The cookie's been a customer favorite since Culture first opened and a Culinary Institute of America-trained pastry chef created a menu of treats. Back then, "a basic little home mixer from Macy's" could keep up with demand, said LoCascio. The coffee shop has since upgraded to an industrial-sized mixer made for large-scale batches to keep up with demand. "We just kinda hit it," he says. "It's taken off."

Three little tweaks take this chocolate chunk cookie recipe from simply delicious to sensational:

• Culture uses a higher-fat unsalted European-style butter. "It's more expensive," says LoCascio, "but it's better." Most butter clocks in at 80 percent butterfat, but a European-style stick can have up to 84 percent butterfat. Look for it in the grocery store with the other butters. Organic Valley makes a version.
**•** "Another trick of the trade is refrigerating the dough," he says. "We make the dough, shape it into balls, refrigerate and bake it the next day. It keeps [the cookies] a little bit thicker but still moist."
**•** "The key is getting really good chocolate," advises LoCascio. "We use a darker chocolate." Buy your favorite dark chocolate bar and cut it into chunks yourself, or buy the best quality dark chocolate chunks you can find in the baking aisle.

We say: pass the milk, please.

**Best-Ever Thick and Chewy Chocolate Chip Cookies**
adapted from [Baking at Home with the Culinary Institute of America](http://www.amazon.com/Baking-Home-Culinary-Institute-America/dp/0471450952)

2 1/2 cups unbleached all-purpose flour
1 teaspoon baking soda
1 teaspoon kosher salt
2 sticks (16 tablespoons) European-style unsalted butter, room temperature
1 3/4 cups sugar
2 eggs
1 teaspoon pure vanilla extract
2 cups dark chocolate chunks

In a small mixing bowl, whisk together flour, baking soda, and salt until well combined.

In a stand mixer, using the paddle attachment, cream the butter with the sugar on medium speed until light and fluffy, about 3-5 minutes. Add the eggs one at a time, mixing between additions and scraping down the bowl as needed. Add the vanilla extract and mix. On low speed or by hand, stir in the dry ingredients until just combined. Stir in the chocolate chips, mixing until just incorporated. Do not over-mix. Scrape down the bowl as needed.

Using a cookie scoop, ice cream scoop, or two spoons, form dough balls and place on prepared cookie sheets with a few inches of room in between. Refrigerate overnight.

Preheat the oven to 375 F with rack in the center. Line cookie sheets with parchment or silicone baking mats.

Bake for 10-13 minutes (depending on the size of your dough balls), until they are golden brown around the edges and puffy in the center. Let cookies cool a few minutes on baking sheets before transferring to wire racks to cool completely.

***Notes on my thoughts, reactions and questions as I read:***

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*Comprehension questions – answers may be in phrases*

1. *List three items that make these cookies better than the average cookie.*
2. *What restaurant in New York City sells these cookies?*
3. *Where did the restaurant purchase its first mixer?*
4. *Where was the restaurant’s pastry chef educated?*
5. *What item does the author suggest should be enjoyed with these cookies?*
6. *What item does this restaurant specialize in?*

*7/8.RL.1*

***2.*** *Review paragraph two. Using the guide below, note which portions are fact and which are opinion. Provide a reason for each being a fact and/or opinion.*

**"Nothing really beats a good chocolate chip cookie," owner Jody LoCascio**

**says, echoing our** [**cookie-crazy**](http://yhoo.it/R3Yx4e) **thoughts exactly. "We have a full-time cookie**

**guy," he adds, an oddity for a small coffee shop that focuses on expertly brewed**

**espresso drinks and coffees. "We do over 100 a day."**

*7/8.RL.5*

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**3.**  *Describe these supposedly-amazing cookies using the bullets provided.*

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*Which of the tweaks mentioned in the article do* ***YOU THINK*** *makes the cookie most amazing? Explain why.*

*7/8.RL.8*

**4.** *After reading this article, it’s obvious that the author thinks these cookies are delicious. Using the space below, design an advertisement for these cookies. Credit will* ***NOT*** *be given for sloppy work. Be creative and put effort into your work.*

*7/8.RL.2*