



# David Bromstad's Chocolate Chip Sea-Salt Cookies



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“ I picked up the baking bug from my mom as a kid in Minnesota. This is my yummiest creation yet. ”

— David Bromstad



“ This recipe makes big, bakery-size, gooey cookies. I love giving them as gifts. ”

— David Bromstad

## Ingredients

- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 2 sticks unsalted butter, at room temperature
- 1 cup light brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 9 ounces dark chocolate chips
- 1 1/4 cups old-fashioned rolled oats
- 6 teaspoons Maldon or large flake sea salt



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Royal Doulton 1815 Tapas 6 1/2" porcelain plates, \$57.50 for a mixed set of 8, amazon.com

## Step 1

Preheat the oven to 375°F, and line 2 large baking sheets with parchment paper.

## Step 2

Whisk the flour, baking soda, kosher salt, and cinnamon in a medium bowl; set aside.

## Step 3

Beat the butter and sugars in a large bowl with a mixer on medium speed until light and fluffy, about 2 minutes. Beat in the eggs one at a time, then beat in the vanilla until just incorporated. Add the flour mixture and beat until combined. Stir in the chocolate chips and oats until evenly distributed.

## Step 4

Form the dough into balls of about 4 tablespoons each, and arrange them 2 inches apart on the prepared baking sheets, about 6 per sheet. Bake until the cookies are lightly browned around the edges, 15 to 18 minutes. Immediately sprinkle 1/4 teaspoon large flake sea salt onto each cookie. Let cool 2 minutes on the baking sheet, then transfer to a rack to cool completely. Repeat with remaining dough.