			Time and a	activity chart - yie	elds 1 1/2 dozen 5	inch cookies				
		Pr	eheat oven to 35	0 degrees and lir	ne a baking sheet v	with parchment pa	per			
81/2 ounces cake flour	Sift into a bowl				Reduce speed	Drop in	Press dough against plastic	Scoop 6 3½-	Bake until	Transfer to a wire rack for 10
1⅔ cups bread flour										
1¼ teaspoons baking soda										
1½ teaspoons baking powder										
1½ teaspoons coarse salt										
11/4 cups unsalted butter (21/2 sticks)		Cream butter			and add dry ingredients.	chocolate and incorporate	wrap and refrigerate for	ounce mounds of dough and	golden brown but still soft (18-	minutes and then slide
11/4 cups light brown sugar		and sugars together with a	Add eggs one			them gentely	24-36 hours	sprinkle slightly with sea salt.	20 minutes)	cookies onto another rack for
1 cup plus 2 tablespoons granulated sugar		mixer	at a time	Stir in vanilla extract						more cooling.
2 large eggs										
2 teaspoons natural vanilla extract										
11/4 Pounds bittersweet chocolate disks										
Sea salt										