Chocolate Chip Cookies with Lard

12 servingsPrep time: 1 hr 25 min (includes chill time)Cook time: 10 min

Directions

Makes 12-14 cookies; prep time 15 minutes, bake time 9-10 minutes, total time 1 hour 25 minutes

- 2 cups AP flour
- ½ cup granulated sugar
- 2/3 cup packed brown sugar
- ½ cup lard, room temperature
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- 2 teaspoons vanilla extract
- 1 egg
- 30 ml milk
- 1 ½ cups chocolate chips (hint: for even better flavor, use half dark chocolate chunks and half large milk chocolate chips)
- Sea salt such as Fleur de sel or Maldon for finishing

Steps

1. Preheat oven to 375 degrees (ideally convection bake). In a medium bowl, combine flour, baking soda and salt; use a wire whisk to mix well, then set aside for later.
2. In a large mixing bowl, combine sugar, brown sugar and room temperature lard. Use an electric mixer on medium speed and combine until creamy and smooth — usually about 2-3 minutes.
3. To creamed sugar, add the egg and blend with the electric mixer until combined. Next, add milk and vanilla extract. Mix again until smooth; give it about 30 seconds.
4. Add half the flour mix into the bowl with wet ingredients. On a low speed, mix until it just starts to come together; scrape sides of bowl with rubber spatula then add remaining flour and continue to mix on low until the dough looks uniform. Use a rubber spatula to remove any extra dough from mixing paddles.
5. Sprinkle chocolate chips over the top; use the rubber spatula to fold in chocolate until well distributed throughout the dough.
6. If you have a scoop, use it to fashion the dough into balls that are about 2 oz each. Place onto a parchment and greased baking tray, leaving 2-3 inches of space per cookie. Aim to place about 8 cookies on one tray. Refrigerate for at least an hour.
7. Bake cookies for 9-10 minutes or until light golden brown; allow cookies to cool on the baking sheet for about 5-10 minutes, then transfer to a cooling rack.
8. After the cookies come out of the oven, immediately sprinkle with a few flecks of sea salt. This is an optional step but worth doing to add that extra special touch.
9. Ready for seconds? No problem: dough can be frozen and holds up very well for up to a month.

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