

CLINTON ST. BAKING COMPANY & RESTAURANT

Corrections to The Cookbook

Along the way we've found a few errors in the book; we've also had some repeat requests for information. We've featured all here below for your convenience:

Vanilla Buttermilk Waffles, p. 87: The recipe does not actually contain buttermilk – but it does have butter and milk hence the (confusing- sorry!) name.

Classic White Birthday Cake, p.169: In step 3, after you beat another minute until smooth, slowly beat in the dry ingredients until well incorporated.

Muffin Cups, p.25: Dozens of readers have written for help finding the decorative European style muffin cups we favor (we use a 3" diameter cup, 2" high).

Chocolate Chunk Cookies, p.197: This recipe is not quite right. We will be reprinting with a revised (excellent) recipe soon, but in the meantime, here's our formula for absolutely, unquestionably, deliciously perfect chocolate chunk cookies!

Extra: Chocolate Chunk Cookies

Makes 18 to 20 cookies

- 2 sticks + 2 Tablespoons unsalted butter, room temperature
 - 3/4 cup light brown sugar
 - 3/4 cup granulated sugar
 - 1/4 teaspoon vanilla extract
 - 1/4 teaspoon cinnamon
 - 1 large egg
 - 2 cups plus ¼ cup plus 1tablespoon all purpose flour
 - 1 1/2 teaspoons baking soda
 - 1 3/4 cups semisweet chocolate chunks (see the Note on page 193)
1. Preheat the oven to 300 degrees. If using a convection oven, turn the oven to 275 degrees.
 2. In the bowl of an electric mixer, cream together the butter, sugars, vanilla and cinnamon on medium speed, making sure to stop and scrape the bowl down. This will take 3 to 4 minutes.
 3. Add the egg and mix on medium – low speed until combined.
 4. Whisk together the flour, baking soda and salt in a separate bowl and add all at once to the batter. Mix the dough together on low speed until combined, making sure to stop and scrape down the bowl so that all the flour is incorporated.
 5. Fold the chocolate chunks into the dough with a spatula or spoon. Coat two cookie sheets with nonstick cooking spray or line them with parchment paper (we do both at the bakery to prevent sticking). With a 2- ounce ice cream scooper, scoop cookies onto each sheet. *Do not put too many per sheet as they will spread.
 6. You should have 18 to 20 cookies. Bake for 15 – 17 minutes, until golden and just set on top. Let cool.

Note: Do not flatten the scoops of cookie dough. Allow them to keep their round shape and they will flatten naturally in the oven.