
Chocolate Chip Cookies - from Baked (cookbook)

From Cakespy (blog) and she adapted it from Baked (cookbook)



- 4 cups flour**
- 2 teaspoons salt**
- 2 teaspoons baking soda**
- 2 cups unsalted butter, softened**
- 2 cups packed dark brown sugar (might use less next time)**
- 1 cup granulated sugar**
- 4 large eggs**
- 4 teaspoons pure vanilla extract**
- 4 cups semisweet chocolate chips**
- 1 1/3 cups walnuts**

Per Serving (excluding unknown items): 168 Calories; 10g Fat (49.0% calories from fat); 2g Protein; 20g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 102mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 72

1. In a large bowl, whisk the flour, salt, and baking soda together; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugars together until smooth and creamy. Scrape down bowl and add eggs, one at a time, beating until incorporated. Mixture will look light and fluffy. Add vanilla and beat for 5 seconds.
3. Add the flour mixture, bit by bit, mixing after each addition.
4. Using a spatula or wooden spoon, fold in the chocolate chips and walnuts.
5. Cover the bowl tightly and put in the fridge for several hours.
6. Preheat the oven to 375°F.
7. You can bake larger cookies (2 tablespoons each) or smaller (2 teaspoons each). Use your hands to shape into perfect balls and erase any imperfections. Place on prepared baking sheets, leaving at least an inch between cookies.
8. Bake for 10-12 minutes for smaller cookies, 12-14 minutes for larger cookies. Rotate pans halfway through to ensure even baking. They're done when the edges are golden and the tops are just starting to lose their shine.
9. Remove pan from oven and cool on wire rack. They are great warm, but you could also let them cool, if you're so inclined.
10. These can be stored in an airtight container for up to 3 days or freeze for longer storage.