

One Bowl Thin & Buttery Chocolate Chocolate Chip Cookies

Adapted from Anna's recipe, *Cookie Madness* blog



16 tablespoons unsalted butter, 2 cubes, room temp

1 cup light brown sugar, packed

10 tablespoons granulated sugar

2 teaspoons vanilla

2 large egg

3/4 teaspoon salt

1 teaspoon baking soda

2 tablespoons cornstarch

1/4 cup cocoa

1 3/4 cups flour

2 1/2 cups chocolate chips

1 1/3 cups chopped walnuts, optional (my addition)

Cookies

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 72

I lined my baking sheet with a Silpat. Watch the baking time carefully.

1. Preheat oven to 375° (190 C) and have ready an ungreased cookie sheet - preferably one that is not insulated.
2. Beat the butter, both types sugar, and vanilla together in a medium bowl, using an electric mixer. When creamy, beat in the eggs. When eggs are well blended, add salt and baking soda and beat well, scraping sides of bowl once or twice and making sure baking soda is well distributed throughout batter. Add cornstarch and cocoa and stir until blended. Add flour and stir (do not beat) until it is almost blended in. Add the chocolate chips and stir until all flour disappears. Add walnuts and just mix until they're distributed in the batter.
3. Drop dough by rounded teaspoonfuls onto the ungreased cookie sheets. Bake one sheet at a time on center rack for 8-10 minutes or until edges are golden brown. The cookies should get very brown around the edges, but do take care not to burn the bottoms.

Per Serving (excluding unknown items): 103 Calories; 6g Fat (52.3% calories from fat); 1g Protein; 12g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 44mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.