

# Egg Yolk Chocolate Chip Cookies

The Violet Bakery Cookbook

Internet Address:

Adapted slightly from Claire Ptak, Violet Bakery



**2 1/2 cups all-purpose flour, less one tablespoon**  
**1 tablespoon cocoa powder, unsweetened**  
**1 1/4 teaspoon kosher salt**  
**3/4 teaspoon baking soda**  
**1 cup unsalted butter, plus 2 tablespoons, at room temperature**  
**1 cup light brown sugar, lightly packed**  
**1/2 cup granulated sugar**  
**3 large egg yolks, at room temperature**  
**1/2 teaspoon pure vanilla extract**  
**1 cup chocolate chips**  
**3/4 cup walnuts, chopped**

*Per Serving (excluding unknown items): 114 Calories; 7g Fat (53.5% calories from fat); 2g Protein; 12g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 100mg Sodium; 6g Total Sugars; trace Vitamin D; 14mg Calcium; 1mg Iron; 42mg Potassium; 30mg Phosphorus.*  
*Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 52

1. In a medium bowl, whisk together the flour, salt, and baking soda.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugars. Beat on medium-high until combined. You are not looking for light and fluffy, just until the dough is thoroughly mixed through, 1-2 minutes, using a rubber spatula to scrape down the bottom and sides of the bowl as necessary. Reduce the mixer to low and add the egg yolks, scraping down the bottom and sides. Add the vanilla and beat until just combined.
3. With the mixer on low, gradually add the dry ingredients and beat until combined. Scrape down the bottom and sides of the bowl once more, and beat on low for an additional 30 seconds. Increase the mixer to medium-low, add the chocolate chips and walnuts all at once, and beat until both are evenly distributed throughout, about 1 minute.
4. Chill the cookie dough for several hours or overnight. Remove bowl from refrigerator and allow to sit for 30 minutes before you begin scooping the dough (otherwise it's almost impossible to scoop as the butter in the dough is rock-hard).
5. Line cookie sheets with parchment paper. Form dough into about 1" or 1 1/4" balls and place on prepared pans.
6. Position rack in the center of the oven and preheat the oven to 355°F. Line two half sheet pans with parchment paper. Place the cookie balls about 2" apart on the prepared sheet pans.
6. Bake one pan at a time for 13-14 minutes, or until the edges have set but the centers are still gooey. Cool the cookies on the pan on a wire rack for 20 minutes, or until the edges and bottoms of the cookies have set and feel firm to the touch. Repeat with the remaining cookie dough (or freeze it to bake later).
7. Serve warm or at room temperature. The cookies can be stored in an airtight container or zip-lock bag at room temperature for up to 3 days. Otherwise freeze them in freezer bags for up to two months.