

Maida Heatter's Positively-the-Absolute-Best Chocolate Chip Cookies

From Maida Heatter's Book of Great Chocolate Desserts

Internet address:



These make a softer-textured cookie.

- 8 ounces unsalted butter
- 1 teaspoon salt
- 2 teaspoons vanilla extract (I always err on the up side - original calls for 1 tsp)
- 3/4 cup sugar (I used half Splenda)
- 3/4 cup light brown sugar, firmly packed
- 2 large eggs
- 2 1/4 cup all-purpose flour, unsifted
- 1 teaspoon baking soda
- 1 teaspoon hot water
- 2 cups walnuts, cut or broken into medium-size pieces
- 2 cups semisweet chocolate chips

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

Servings: 55

1. Preheat the oven to 375°F. Cut aluminum foil to fit cookie sheets.
2. Cream the butter in a mixer. Add the salt, vanilla and both sugars and beat well. Add the eggs and beat well. Lower the speed of the mixer and add about half of the flour and beat only until incorporated. In a small cup stir the baking soda with the hot water until it is dissolved. Mix it into the dough. Add the remaining flour and beat only to mix. Remove the bowl from the mixer and stir in the chocolate and the nuts.
3. There are various methods for forming the dough. You can simply drop the batter from a teaspoon or you can chill the dough overnight (Ruth Wakefield did this). Maida prefers forming the dough into balls with your wet hands. She says they will have a more even color and taste better. Whichever method you choose, place the dough 2 inches apart on the foil and slightly flatten the top with a spoon or your fingertips.
4. Bake for about 12-14 minutes until the cookies have browned all over. If using only one cookie sheet, use the upper rack. If using two sheets, reverse them from top to bottom and front to back half-way through the baking time.
5. Let the cookies cool for a few seconds before transferring them to a cooling rack. Store in an airtight container.

Yield: 55 cookies

Per Serving (excluding unknown items): 126 Calories; 8g Fat (54.2% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 66mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.