

Nancy Silverton's Chocolate Chip Cookies

Very slightly adapted from a Nancy Silverton recipe, from *Amateur Gourmet* blog, 2013

Internet Address: <http://www.amateurgourmet.com/2013/12/nancy-silvertons-chocolate-chip-cookies.html#more-14166>



Not one of my favorites, sorry to say. Too sweet for sure.

- 6 ounces walnut halves (1 1/2 cups)
- 8 ounces bittersweet chocolate (about 1 1/2 cups)
- 2 1/4 sticks unsalted butter (9 ounces)
- 1 cup granulated sugar
- 3/4 cup light brown sugar, packed
- 1 extra large egg
- 1 teaspoon pure vanilla extract
- 1 1/4 cups all-purpose flour
- 1 1/4 cups cake flour, [my change]
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder

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

Servings: 48

NOTE: Since the original recipe called for using all-purpose OR pastry flour, I used half all-purpose and half cake flour, which is almost identical to pastry flour. You may use all all-purpose if that's all you have. The original also has you make much larger cookies - just 24 for this batch. If you make larger, they'll take longer to bake.

1. When ready to bake these, preheat the oven to 325° F.
2. Spread the walnuts on a baking sheet. Toast the nuts on the top rack for about 5 to 6 minutes. Shake the pan about halfway through to ensure that the nuts toast evenly. Take care not to overly color the nuts, as that will produce a bitter flavor. Remove the baking pans from the oven, remove the nuts from the baking pans and allow to cool.
3. Using a sharp knife, chop the chocolate into rough 3/8-inch pieces and reserve in a cool place. Then chop the walnut halves coarsely.
4. Fill the bowl of the electric mixer with warm water and let stand for 2 to 3 minutes. Empty the warm water from the mixing bowl and wipe dry with a kitchen towel.
5. Using the paddle attachment, starting on low speed, cream the butter; as it starts to soften, increase the speed to medium. Cream the butter until smooth, about 1 to 2 minutes, scraping the sides of the bowl down as needed. Add the granulated sugar and the brown sugar, mixing until well blended, about 1 minute.
6. In a small mixing bowl, whisk together the egg and the vanilla extract. Then add that mixture, in 2 portions, to the butter mixture, mixing on medium speed between each addition.
7. In a dry, large mixing bowl, stir together the flour, baking soda, and baking powder to combine thoroughly. Add half the flour mixture to the creamed butter, and mix on medium speed for about 1 minute; then add the remaining half and mix until just combined, about 1 more minute.
8. Add the chopped walnuts and the chocolate pieces and mix just until incorporated. Cover the mixer bowl with plastic wrap and refrigerate for one hour.
9. Using a cookie scoop, make 1-inch balls and place on parchment lined cookie sheets and flatten them slightly. (You can sprinkle with sea salt here too, if you'd like.) Bake what you want now, freeze the rest. The cookies take about 12-15 minutes and are done when golden brown around the edges.
10. The cookies are very fragile right out of the oven - carefully remove them to a cooling rack and allow to cool fully before eating.

Per Serving (excluding unknown items): 112 Calories; 7g Fat (53.8% calories from fat); 1g Protein; 12g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 22mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.