

Thick and Chewy Chocolate Chip Cookies

Author: From Chocolate Bytes blog

Carolyn T's
Main Cookbook

Servings: 48



Notes: Heather (at Chocolate Bytes blog) thinks this is "the best chocolate chip cookie ever." They are crispy on the edges, and a bit chewy in the middle.

Description: Ingredients are the same as most CC cookies, but proportions are different.

1. Preheat oven to 325 degrees.
2. Mix flour, baking soda and salt together, set aside. Mix butter and sugars in mixer until well combined.. Beat in egg, egg yolk and vanilla. Add dry ingredients and beat at low speed until just combined. Stir in chocolate chips and walnuts.
3. Using a cookie scoop, place cookies two inches apart on greased or parchment-lined cookie sheets.
4. Bake 10-12 minutes or until cookies are golden brown.

DRY INGREDIENTS:

2 cups all-purpose flour

2 tablespoons all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

COOKIE DOUGH:

6 ounces butter, 1 1/2 sticks

1 cup brown sugar, packed

1/2 cup sugar

1 large egg

1 egg yolk

2 tsp vanilla extract

1 1/2 cups chocolate chips

1 cup chopped walnuts

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 117 Calories; 7g Fat (48.8% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 17mg Cholesterol; 68mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.