

# Thin and Crispy Chocolate Chip Cookies

Adapted slightly from America's Test Kitchen

Internet Address:



- 2 2/3 cups all purpose flour, 15 ounces
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 sticks unsalted butter, melted and cooled
- 1 cup granulated sugar
- 2/3 cup packed light brown sugar
- 1/4 cup light corn syrup
- 2 large egg yolks
- 2 tablespoons milk
- 4 teaspoons vanilla extract
- 1 1/2 cups semisweet chocolate chips
- 1 cup walnuts, chopped (optional)

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

**Servings: 80**

Notes: I don't believe I got 80 cookies from this batch - mine were thicker than they were supposed to be anyway. But they tasted just fine!

1. Preheat the oven to 375°F. Line large baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt.
3. In a large bowl, vigorously beat the butter, granulated sugar, brown sugar, and corn syrup with a spatula until very well combined. Add the egg yolks, milk, and vanilla and beat well until combined. Gradually add the flour mixture and stir until just combined, being careful not to over-mix. Gently stir in the chocolate chips and the nuts (if using). The dough will be very loose, sticky, and more like batter in consistency.
4. Make tablespoon sized balls, or use a cookie scoop and place on the prepared baking sheets, spacing at least 2 inches apart. Bake one sheet at a time for about 12 minutes, or until golden brown and flat, rotating the sheets halfway through baking.
5. Let the cookies cool on the baking sheets for 5 minutes before using a thin spatula to remove to wire racks to cool completely. Store in an airtight container for up to 5 days at room temperature or place in plastic bags and freeze.

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Per Serving (excluding unknown items): 82 Calories; 4g Fat (45.6% calories from fat); 1g Protein; 11g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 32mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.