BLUE CHIP Chocolate Chip Cookies

The Great Book of Chocolate by David Liebovitz
Smitten Kitchen blog
Internet Address: http://smittenkitchen.com/2008/01/blue-chip-chocolate-chip-cookies/#more-406



1/2 cup granulated sugar (100 grams)

1/2 cup firmly packed light brown sugar (120 grams)

8 tablespoons unsalted butter (115 grams) cold, cut in 1/2 inch pieces

1 large egg

1 teaspoon vanilla extract

1/2 teaspoon baking soda

1 1/4 cups all-purpose flour (175 grams)

1/4 teaspoon salt, or 1/2 teaspoon flaky sea salt

1 1/2 cups semisweet chocolate chips (200 grams)

1 cup walnuts, or pecans, (130 grams) toasted and VERY finely chopped

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

Servings: 20

Make sure the butter is cold. Make sure walnuts are very finely chopped - with some pieces as large as a pea, but with some almost a powder.

1. Adjust the oven rack to the top third of the oven and preheat to 300F (150C). Line three baking sheets with parchment paper.
2. Beat the sugars and butters together until smooth. Mix in the egg, vanilla, and baking soda.
3. Stir together the flour and salt, then mix them into the batter. Mix in the chocolate chips and nuts.
4. Scoop the cookie dough into 2 tablespoon balls and place 8 balls, spaced 4 inches (10cm) apart, on each of the baking sheets.
5. Bake for 18 minutes, or until pale golden brown. Remove from the oven and cool on a wire rack.
6. Store at room temperature in an airtight container for up to 3 days.

Per Serving (excluding unknown items): 212 Calories; 12g Fat (49.3% calories from fat); 3g Protein; 25g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 66mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1 Other Carbohydrates.