Chocolate Chip Cookies Alice Medrich

From Alice Medrich's cookbook: Chewy Gooey Crispy Crunchy



10 1/8 ounces all purpose flour, about 2 cups
1 teaspoon baking soda
8 ounces unsalted butter, melted, cooled slightly
3/4 cup granulated sugar
3/4 cup dark brown sugar
1 teaspoon vanilla extract
1 teaspoon salt
2 large eggs
2 cups chocolate chips
1 cup walnuts, chopped, or pecans

Per Serving (excluding unknown items): 115 Calories; 7g Fat (49.4% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol; 61mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 60

1. Melt butter and set aside to cool for 2-3 minutes.
2. Combine in a bowl the flour and baking soda. Stir well and break up any lumps.
3. In a bowl combine the melted butter with sugars, vanilla and salt. Mix in the eggs. Stir in flour mixture just until all the dry ingredients are moistened. Stir in chips and walnuts. [This dough looks WET - very different than usual because of the melted butter used - see photo.] Chill dough for at least an hour, or overnight. If chilling overnight, let the bowl sit out at room temp for 20-30 minutes to warm up slightly.
4. Preheat oven to 375°F. Scoop dough into 1-tablespoon mounds and place on greased or foil lined cookie sheets. Bake cookies for 9-11 minutes, rotating pans and switching them halfway through. Cookies should be golden brown on the edges, and no longer look wet on top. Remove pans from oven and allow to sit for 1-2 minutes until cookies "set." Remove to rack to cool completely. They will keep at room temp for several days if stored in an airtight container. Otherwise, freeze them.

NOTES: you may substitute raisins for chocolate chips. Also, you may remove chocolate chips and use only pecans (double the quantity). This latter is one of Alice's favorite variations.

