One Bowl Thin & Buttery Chocolate Chip Cookies

Carolyn T's Cookbook

Author: Anna from Cookie Madness blog



Servings: 36

8 tablespoons unsalted butter, room temp (114 grams)
1/2 cup light brown sugar, packed (100 grams)
6 tablespoons granulated sugar (78 grams)
1 teaspoon vanilla (5 ml)
1 large egg
1/2 teaspoon salt (2.5 ml)
1/2 teaspoon baking soda (2.5 ml)
1 tablespoon cornstarch (15 ml)
1 cup flour (4.75 oz) – (135 grams) — scooped
1 1/2 cups chocolate chips (270 grams)
2/3 cup chopped walnuts, optional (my addition)

Categories: Cookies

Blog: Carolyn T's Blog: http://tastingspoons.com

Per Serving (excluding unknown items): 113 Calories; 7g Fat (51.1% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol; 51mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

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Notes: I lined my baking sheet with a Silpat. Watch the baking time carefully.

1. Preheat oven to 375 degrees F (190 C) and have ready an ungreased cookie sheet – preferably one that is not insulated.
2. Beat the butter, both types sugars, and vanilla together in a medium bowl, using an electric mixer. When creamy, beat in the egg. When egg is well blended, add salt and baking soda and beat well, scraping sides of bowl once or twice and making sure baking soda is well distributed throughout batter. Add cornstarch and stir until blended. Add flour and stir (do not beat) until it is almost blended in. Add the chocolate chips and stir until all flour disappears.
3. Drop dough by rounded teaspoonfuls onto the ungreased cookie sheets. Bake on sheet at a time on center rack for 8-10 minutes or until edges are golden brown. The cookies should get very brown around the edges, but do take care not to burn the bottoms.