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# Levain's Chocolate Chip Cookie

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## INGREDIENTS:

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| 1) 226 Grams Of Butter, Unsalted (1 Cup)       | 7) 2.67 Grams Of Cornstarch (1 Tsp)        |
| 2) 210 Grams Of Sugar, Brown (1 Cup)           | 8) 3.45 Grams Of Baking Soda (3/4 Tsp)     |
| 3) 100 Grams Of Sugar, Granulated (1/2 Cup)    | 9) 3.6 Grams Of Salt, Kosher (3/4 Tsp)     |
| 4) 2 Eggs                                      | 10) 340 Grams Of Chocolate Chips (2 Cups)  |
| 5) 205.5 Grams Of Cake Flour (1 1/2 Cups)      | 11) 240 Grams Of Walnuts, Chopped (2 Cups) |
| 6) 195 Grams Of All-Purpose Flour (1 1/2 Cups) |  |

## INSTRUCTIONS:

- 1) Preheat oven to 410°F.
- 2) In a large mixing bowl, cream together the cold cubed butter, brown sugar, and sugar for 4 minutes or until creamy.
- 3) Add eggs, one at a time, mixing well after each.
- 4) Stir in flours, cornstarch, baking soda, and salt. Mix until just combined to avoid overmixing. Stir in chocolate chips and walnuts.
- 5) Separate dough into large balls and place on silpat or other nonstick surface. They are large, 4 fit on one large cookie sheet. The dough makes 8 extra large cookies.
- 6) Bake for 9-12 minutes or until golden brown on the top. Let them rest for at least 10 minutes to set.

## NOTES:

- 1) Use cold butter, cut into small cubes. It takes about 4 minutes to mix with the sugars.
- 2) You can substitute all ap-flour for cake flour if needed.
- 3) You can add 1 teaspoon vanilla extract when adding the eggs to the batter.

BAKED GOOD

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