

Levian Bakery

CHOCOLATE CHIP COOKIES

For many people baking is both a way to pass the time and to have a sweet treat. This recipe is taken from *Kirbie's cravings*' blog for her copycat Levian bakery chocolate chip walnut cookies. Hopefully this sweet treat will help get you through these tough times but also teach you a fun new skill!

INGREDIENTS



cold butter
1 cup

brown sugar
3/4 cup



white sugar
1/2 cup

large eggs
2



table salt
1/2 teaspoon



roughly chopped
walnuts
2 cups



semi sweet
chocolate chips
2 cups



baking soda
1 teaspoon



cornstarch
1 teaspoon



cake flour
1 cup

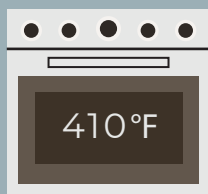


all purpose flour
1 3/4 cups



INSTRUCTIONS

1



Preheat oven to 410°F.
Line two baking sheets
with silicone baking mats.

2



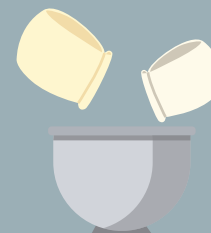
In the bowl of a stand mixer, add
butter and sugars. Cream until
light and fluffy, about 2 minutes.

3



Scrape down sides and bottom
of the bowl. Add in eggs. Mix at
medium speed until incorporated.

4



Add in dry ingredients. Mix at
lowest speed until all the flour is just
incorporated. Careful not to overmix.

5



Add in walnuts and
chocolate chips. Mix at
lowest speed for about
5 revolutions until incor-
porated into the dough.

6



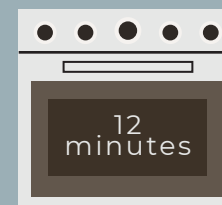
Remove dough from the bowl
and mix with hands a few
times to make sure choc-
olate chips and walnuts
are evenly distributed.

7



You can either divide dough into 8
equal pieces or weigh out the dough
to 6 ounces portions. Make sure to keep
it loose as the cookies should be airy.

8



Place only four cookies on each
baking sheet, spacing them about
2 inches apart. Bake in the middle
rack of the oven for 12-13 minutes.
Let cookies cool at least 15 minutes.