

## **CHOCOLATE CHIP COOKIES**

*(from The Great Book of Chocolate)*

100g (1/2 cup) granulated sugar  
120g (1/2 cup) dark brown sugar  
8 Tbs unsalted butter (1 stick), cold, cut into  
1/2-inch pieces  
1 large egg  
1 teaspoon vanilla extract  
1/2 teaspoon baking soda  
175 g (1 + 1/4 cup) all-purpose flour  
1/4 teaspoon salt  
200 g (1 + 1/2 cup) good quality semisweet chocolate chips  
130 g (1 cup) walnuts toasted and chopped



Heat the oven to 300F. Line a baking sheet with parchment paper, or use a Silpat lining.

Beat the sugars and butters together until smooth. Mix in the egg, vanilla, and baking soda. Stir together the flour and salt, then mix them into the batter. Mix in the chocolate chips and nuts.

Scoop the cookie dough into 2T balls and place them on a baking sheet separated by 3 inches. Bake for 18 minutes, until pale golden brown. Remove from the oven and cool on a wire rack.

Makes 24 cookies.