Levain Chocolate Chip Cookies

Description

One batch only makes 12 cookies. Make sure you have a friend to share a cookie with because these cookies are GINORMOUS!



Summary

Yield: 12
Prep Time: 45 minutes
Category: Cookies & Bars
Cuisine: American
Tags: Football

Ingredients

- 1 cup cold unsalted butter
- 1 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 tsp vanilla
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1 tbsp cornstarch
- 3 1/2 cup flour
- 2 cup semi sweet chocolate chips
- 1/2 cup chopped pecans

Instructions

Preheat oven to 350 degrees.

Line two cookie sheets with parchment paper.

In a large mixing bowl, cream the butter and sugars with an electric mixer on medium speed.

Add eggs, one at a time, mixing well after each addition. Mix in the vanilla, baking powder, baking soda, salt, and cornstarch.

Gradually add the flour, mixing just until blended. Stir in the chocolate chips and pecans.

Divide the cookie dough into 12 equal parts. Roll into balls.

Place cookie dough balls in the freezer for 10 minutes. Remove from freezer and place 6 cookies on each cookie sheet.

Bake 20 to 25 minutes or until the edges are golden brown. Allow the cookies to cool 5 to 7 minutes on the cookie sheets.