

Chocolate chip walnut cookies

"The Best Cookies Ever"

From: Sandy Gauba

Here's my favorite recipe. I make it numerous times during the holidays. With the addition of the corn starch, they are crispy on the outside and very soft and chewy on the inside.



Ingredients:

- 1¼ cups flour
- 3 tablespoons cornstarch
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ cup cold butter (1 stick of butter is usually 1/2 cup)
- 6 tablespoons granulated sugar
- 6 tablespoons brown sugar
- 1 egg
- ½ teaspoon vanilla extract
- 1 bag semi-sweet chocolate chips. About 10-11 oz (or 1/2 a bag if you want less chocolate)
- ¼ cup walnut pieces (optional)

Instructions:

- Preheat oven to 475°
- Prepare baking sheets with parchment paper to prevent sticking.
- In the smaller mixing bowl, whisk together the flour, corn starch, salt, and baking soda.
- Cut the stick of butter into smaller pieces.
- In the larger mixing bowl, combine the butter, sugar, brown sugar, egg, and vanilla extract.
- Gently stir the dry ingredients (flour, corn starch, salt, etc.) into the larger bowl with the butter/egg/sugar mixture.
- Add in chocolate chips and optional walnuts. Mix gently until fully combined.
- Using a full size spoon (tablespoon), make cookie dough balls and place them on the baking sheet.
- Bake for 6-7 minutes or until the tops of the cookies get golden/brown (keep your eye on them).
- Remove from the oven and let them cool. They'll continue to cook on the inside while they cool.
- For the softest cookies, eat them when they are warm, not totally cooled.