

Chocolate Chip Cookies a la Silver Moon Bakery

Author: Adapted from Gourmet, and from Silver Moon Bakery, NYC



2 1/2 sticks unsalted butter, softened
 1/2 cup granulated sugar
 1/2 cup light brown sugar
 1 teaspoon salt
 2 whole egg yolks
 1 teaspoon vanilla
 2 cups all-purpose flour
 2 cups semisweet chocolate chips, [I actually used
 Whole Foods bittersweet choc bits]
 1 1/2 cups chopped walnuts

Per Serving (excluding unknown items): 116 Calories; 8g Fat (59.4% calories from fat); 2g Protein; 11g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 40mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

Description: More cake-like, or shortbread-like yet with crispy outside edges. Delish.

Notes: You can use two whole eggs, if you'd prefer. I happened to have egg yolks on hand. The original recipe called for one whole egg. With only the yolks, I added two. The walnuts were not in the original recipe, either. I also made them smaller than the 2-tablespoon size suggested. I baked them at 350 for about 12 minutes.

1. In a stand mixer at high speed, beat together the butter, sugars and salt until fluffy, about 2 minutes. Beat in egg yolks and vanilla until combined, then reduce speed to low and add the flour. Continue mixing just until combined. Add chocolate chips and walnuts and beat just until thoroughly combined.
2. Chill the cookie dough for at least 4 hours or overnight.
3. Preheat oven to 350.
4. Drop 1 heaping tablespoon mounds of dough onto ungreased baking sheets. Bake, switching pans halfway through, until the cookies are golden brown, about 11-12 minutes, or up to 15 depending on the size you make the cookies.
5. Cool cookies on sheets for at least 5 minutes, then transfer to cooling rack to cool completely. Repeat with remaining dough, cooling baking sheets inbetween batches.