

Chocolate Chip Cookies

Yield: 24 cookies

Prep Time: 0:15:00

Cook Time: 0:10:00

Total Time: 0:25:00

1. Preheat oven to 350°F. Line baking sheets with parchment paper.

2. In a large bowl, beat the softened butter until smooth. 1/2 cup Unsalted Butter
Add both white and brown sugars gradually, beating 100 g Granulated Sugar
until light and fluffy, about 3 minutes. 100 g Brown Sugar

3. Beat in the egg until fully incorporated, then stir in 1 each Eggs
the vanilla extract until combined. 1 tsp Vanilla Extract

4. In a small bowl, dissolve the baking soda in hot water. 1/2 tsp Baking Soda
Add to the butter mixture along with the salt, stirring 1 tsp Water
until well combined. 1/4 tsp Table Salt

5. Gradually stir in the flour until just combined. Fold in 180 g All-Purpose Flour
the chocolate chips and walnuts until evenly 1 cup Chocolate Chips
distributed. 1/2 cup Walnuts

6. Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them 2 inches apart.

7. Bake for 10 minutes, or until edges are golden brown and centers are set but still soft.

8. Let cool on sheets for 5 minutes, then transfer to wire rack to cool completely.