

Super-Thick Chocolate Chip Cookie

Yield: 10 cookies

Ingredients:

- ½ cup (2 sticks) unsalted butter, softened
- ½ cup brown sugar, packed
- ½ cup white sugar
- 1 tablespoon pure vanilla extract
- 2 teaspoons Kosher salt
- 1 ¾ teaspoons baking powder
- 1 teaspoon baking soda
- Pinch of nutmeg
- 2 large eggs
- 2 ¼ cups all-purpose flour, spooned and leveled
- 2 cups chocolate chips or chunks or combination
- 1 ½ cups roughly chopped pecans



Steps

- **Step 1:** Combine the butter, brown sugar, white sugar, vanilla, salt, baking powder, baking soda and nutmeg in the bowl of a stand mixer fitted with the paddle attachment.
- **Step 2:** Mix on low speed to incorporate ingredients together then increase to high speed and beat until the mixture is light and fluffy. Scrape down the sides of the bowl. Add in the eggs, one at a time, mixing between additions until each egg is fully incorporated.
- **Step 3:** Add the flour and mix on low speed until the flour disappears. Then add the chocolate chips and pecans and stir until combined.
- **Step 4:** Divide the dough into 10 equal portions. Roll each portion into a ball and place the dough balls onto a parchment paper-lined baking sheet pan. Wrap the pan with plastic wrap and refrigerate overnight.
- **Step 5:** When ready to bake, preheat oven to 350°F. Grab another baking sheet pan lined with parchment paper. Place 5 dough balls on each pan leaving plenty of space between each one. Bake until golden brown around the edges and the cookies have puffed up – this will take between 20 – 25 minutes. *If you are not sure if they are baked inside, take the temperature which should read 175°F.
- **Step 6:** Let cool a bit on the sheet pan before enjoying warm with a cold glass of milk.