

super-gooey chocolate-chip cookies

Noreen's snack from New York

After years in New York, one of my fondest memories of American culture is the super-gooey warm chocolate-chip cookie! You can't get it anywhere in Europe, so I have to bake them myself!



Ingredients:

- 1 and $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons pure vanilla extract
- 14 tablespoons unsalted butter
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup granulated sugar
- 1 teaspoon salt
- 1 large egg
- 1 large egg yolk
- $\frac{3}{4}$ cup packed fresh, moist dark brown sugar
- 1 bag (10-ounces) of chocolate chips or chunks – I use a mix of 40%, 50% and 60% to add a variety of flavours
- $\frac{1}{2}$ cup of chopped raw walnuts
- Sprinkle sea salt for the top – it's a must!

Instructions:

1. Preheat oven to 375° F (190° C) and line two large baking trays with parchment paper.
2. Mix flour and baking soda together in a medium bowl and set aside.
3. Whisk the sugar, brown sugar and salt together in a small bowl then set aside.
4. Put four tablespoons of butter into a large heatproof bowl.
5. Melt the remaining butter in a 10-inch skillet over a medium-high heat. Swirl the skillet constantly until butter is dark golden brown and has a nutty aroma (one to three minutes).
6. Add the melted butter to the non-melted butter in the heatproof bowl. Add sugar, salt, and vanilla extract and whisk until combined.
7. Add the egg and egg yolk then whisk until mixture is smooth with no sugar lumps. Let mixture stand for three minutes, then whisk for 30 seconds.
8. Add $\frac{1}{4}$ cup of melted chocolate chips/chunks to the batter.
9. Repeat the process of resting and whisking two/three more times until the mixture is thick, smooth and shiny. Note: The whisking and waiting is an important step and makes a difference to the texture.
10. Stir in the flour mixture until combined. Next, stir in the walnuts and the rest of the chocolate chips, removing any flour pockets.
11. Chill batter in refrigerator for five minutes.
12. Divide dough into eight portions (I use my handy ice-cream scooper!) and arrange two-inches apart on the baking trays then sprinkle the tops with sea salt crystals.
13. Bake cookies for 10–14 minutes on middle rack until they're golden brown and puffy then leave to cool on a cooling rack. Tip: rotate the tray after five minutes of baking.