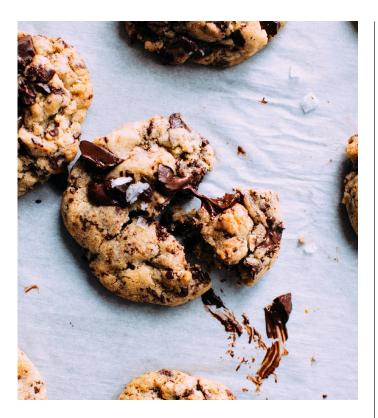
super-gooey chocolate-chip cookies

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 ¾ cups all-purpose flour
- · 2 teaspoons pure vanilla extract
- · 14 tablespoons unsalted butter
- · ½ teaspoon baking soda
- ½ cup granulated sugar
- · 1 teaspoon salt
- 1 large egg
- 1 large egg yolk
- ¾ 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
- · ½ cup of chopped raw walnuts
- Sprinkle sea salt for the top it's a must!

Instructions:

- Preheat oven to 375° F (190° C) and line two large baking trays with parchment paper.
- 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).
- 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 1/4 cup of melted chocolate chips/chunks to the batter.
- 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.