

Chunky Chocolate Chips Cookies

These cookies are one of the best I have ever made...it is loaded with chunks of dark Belgium chocolate and toasted walnuts. They are almost like a chocolate bar with walnuts.



Let's be honest, there is not such a thing as "not good chocolate chips cookies", but there is a "great chocolate chips cookies", and I can assure you that this is one of the great ones...as mentioned above, it is loaded, yes, loaded with dark Belgium chocolate and lots of toasted walnuts...again, the quality of the cookies lay on the quality of ingredients you use, and this time I did not hold back...instead of the chocolate chips found in grocery store (without offense) I decided to chop the bar of the dark chocolate (Trader Joe's) and wow...

I hope you get the chance to try this recipe and find how amazed I was when I first broke into one of the cookies...

Ingredients:

- 2 sticks ($\frac{1}{2}$ lb) of unsalted butter, cut into small pieces
- 135 g light brown sugar
- 100 g sugar (for less sweet use 70g)
- 2 large eggs
- 2 teaspoons vanilla extract
- 300 g all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 400 g dark chocolate, cut into random chunks, I used Belgium
- 250 g walnut, roasted and chopped into chunks (increase up to 400 g)



Method:

Preheat oven to 400F

Sift the flour with baking soda, baking powder and salt. Mix it all.

Place butter and sugar into bowl and turn mixer on low, and then on medium until the butter is smooth.

Add the eggs and vanilla extract, continue to beat on medium until all the eggs are incorporated to the butter.

Remove the bowl from the mixer and add the mixture of flour. Mix gently until all the flour is incorporated.

Pour in the chocolate and walnut into the dough and stir gently, making sure that the chocolate and walnut are mixed evenly into the dough.

Using an ice cream scooper, scoop the dough on a cookie sheet lined with silicone mat or parchment paper.

Bake the cookies for 9 minutes. The cookies should be slightly golden on top and bottom. Remove from the oven and let it cool for approximately 15 minutes. Do not move the cookies as they still "cooking" and setting during the 15 minutes rest.

Serve warm or at room temperature.





If you enjoy this recipe you might want to try the [Brown Butter Chocolate Chips Cookies](#) recipe.



Did you know that dark chocolate contains plant flavonoids? Flavonoids are antioxidants...in spite of the antioxidants in dark chocolate one should be careful not to consume too much due to its fat content.



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