

Foodnity Recipes

Levain Chocolate Walnut Cookie Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

The Dough Base

- [ ] 1 cup cold unsalted butter, cubed
- [ ] 3/4 cup granulated sugar
- [ ] 3/4 cup packed brown sugar
- [ ] 2 large eggs, cold
- [ ] 1 tsp vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp cornstarch
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt

The Mix-ins

- [ ] 2 cups semi-sweet chocolate chips
- [ ] 1 cup toasted walnut halves, roughly chopped

Instructions

1. Preheat your oven to 400°F (200°C). Line a heavy-duty baking sheet with parchment paper or a silicone mat. Now, in a large bowl, cream your cold cubed butter with the granulated and brown sugars. Use a mixer on medium speed until combined, but don't let the butter get too warm.
2. Add the cold eggs one at a time, beating well after each addition. Stir in the vanilla extract. I mean, just a quick stir is fine; we don't want to incorporate too much air.
3. In a separate bowl, whisk together the flour, cornstarch, baking powder, baking soda, and salt. Gradually add these dry ingredients to the wet mixture. Mix on low speed just until the flour streaks disappear. Oops, be careful not to over-mix here, or the cookies will be tough!
4. Fold in the chocolate chips and toasted walnuts by hand using a sturdy spatula. Make sure the nuts and chocolate are evenly distributed throughout the heavy dough.
5. Scoop about 6 ounces of dough (roughly a very large ice cream scoop) per cookie. Shape them into rough balls—don't smooth them out! Place them on the baking sheet with plenty of space between them.
6. Bake for 12-15 minutes. The tops should be golden brown, but if you touch the center, it should still feel very soft. This is the secret to that gooey core.
7. Remove from the oven and let them sit on the pan for 15 minutes before transferring to a wire rack. Trust me, if you move them now, they might fall apart.

Nutrition per serving

520 kcal	9 g	58 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a more intensely chocolatey experience, you can try a variation like ganache cookies for a different kind of richness.
- Make sure your oven is fully preheated; that initial blast of heat is what sets the edges.
- For a nuttier twist, look at maple walnut shortbread cookies for a different flavor profile.