

CHOCOLATE CHIP COOKIES WITH ROASTED PECANS

INGREDIENTS:

Difficulty: Easy

(makes 24 cookies, each 35 gr./2 tbsp)

1 1/3 gr. butter, soft in room temperature (you can also use cold butter, check what I wrote above)
1/2 cup / 1 dl + 1 tbsp + 1 tsp granulated white sugar
1/2 cup / 1 dl + 1 tbsp + 1 tsp light brown sugar
1 egg
1 tsp vanilla sugar (or better, you can use 1 tsp vanilla extract)
1+1/4 cups / 3 dl all purpose flour (vehnäjauho)
1 tbsp cornstarch
1/2 tsp baking soda
A pinch of salt
1+1/2 cups / 3 dl + 4 tbsp chocolate chips (about 250 gr.)
1/2 cup / 1 dl + 1 tbsp + 1 tsp coarsely chopped roasted pecans (about 70 gr.)

INSTRUCTIONS:

1. In a medium mixing bowl, put butter, granulated white sugar and light brown sugar. Using a spatula, work the butter and sugars to create a creamy and smooth mixture (you can do this with a mixer).
2. Add egg and vanilla (or vanilla extract) and continue mixing the ingredients, until they are incorporated.
3. Sift flour, cornstarch, baking soda and salt into the mixture.
4. Mix your ingredients until they are incorporated.
5. Add chocolate chips and pecans and mix them until all the pieces are spread in the dough evenly.
6. Make cookie balls. I made balls from about 2 tbsp (35 gr.) of dough per piece and got 24 pieces. You can make smaller or bigger cookies, but in that case you should adjust your baking time accordingly (a couple of minutes more or less than what I will write here). Put your cookie balls in the refrigerator and chill for 1 hour (alternatively, you can freeze the balls to bake another time. In that case, you should let the balls thaw for about 15 minutes before you bake).
7. While cookie balls are chilling, preheat the oven to 165C.
8. Once your balls are chilled, put them on a baking tray with baking paper, about 2 cm apart from each other (because they will spread) and put them in the oven right away before they get softer. If your oven is small like me, and if you can only bake a certain

amount of cookies at a time, put the rest of the balls back in the fridge while waiting for the first batch to bake.

9. Bake in the middle rack of your oven for about 15-18 minutes (my cookies baked perfectly for 17 minutes). Once baked, take them out of the oven and let them cool down before you attack them or remove from the tray, because they will be very soft at that moment; they will set and get firmer in about 10 minutes. Enjoy your cookies with a glass of cold milk or a cup of coffee / tea!