

Giant Chocolate Chip Cookies

Courtesy of My Baking Addiction

2 sticks cold and cubed unsalted butter
1 cup granulated sugar
1 cup light brown sugar
2 eggs
1 tsp pure vanilla extract
2 3/4 cup all purpose flour
1 tsp salt
1 tsp baking soda
2 1/2 cups good quality semisweet chocolate chips or chunks
1 cup of walnuts

Preheat oven to 375 degrees.

In the bowl of an electric mixer fitted with a paddle attachment, cream together butter and sugars until well blended and fluffy. Add eggs, one at a time, mix in vanilla and beat until well incorporated.

Add flour, salt, baking soda and mix until just combined. Gently fold in chocolate chips.

Transfer the dough to a clean work surface and gently mix dough by hand to ensure even distribution of ingredients.

Weigh out the dough into 4 ounce portions and gently roll into a ball.

Place each on a sheet pan lined with parchment paper and bake in the oven with 15-20 minutes, until very lightly browned.

Let cool on a rack. Or eat them nice and hot!