

Le Rêve Chocolate Chip Cookies

Makes about 30

1 cup (2 sticks) unsalted butter
2 cups plus 2 tablespoons flour
½ teaspoon salt
½ teaspoon baking soda
1 cup plus 2 tablespoons firmly packed dark brown sugar
½ cup granulated sugar
1 large whole egg
1 large egg yolk
1 to 1-½ teaspoons vanilla extract
1-½ cups semisweet or dark chocolate chips
1 cup toasted walnuts or pecans (optional)



In a saucepan over medium heat, melt butter, then pour into a large mixing bowl. Let cool to room temperature.

Meanwhile, in a medium bowl, mix flour, salt and baking soda.

When butter has cooled, add both sugars and whisk or beat until combined. Mix or beat in egg, yolk and vanilla. Add flour mixture and mix until only a little flour is visible. Add chocolate chips and, if using, nuts, and mix to incorporate thoroughly.

Cover dough and refrigerate until firm, about 30 to 45 minutes.

Preheat oven to 350 degrees.

Form dough into golfball-size mounds and place on silicone- or parchment-lined baking sheets 3 inches apart. Flatten slightly with palm of hand.

Bake in preheated oven until cookies are golden brown and no longer look wet, 12 to 15 minutes. Let cookies cool on pan 5 minutes, then remove to a cooling rack.

Variations: Use white chocolate chips instead and macadamia nuts; a combination of white and dark chocolate chips; M&Ms; raisins instead of chocolate chips plus 1 cup rolled oats; or another dried fruit such as dried cranberries.

Note: These make large cookies. For smaller cookies and a larger yield, form dough into smaller balls.