

Levain Bakery Chocolate Chip Cookies

Indulge in the irresistible taste of these bakery-style chocolate chip cookies. Their chewy centers and crispy edges create a delightful textural contrast that will leave you wanting more.

Dessert

Cookies

 Prep Time 0 Minutes	 Cook Time 0 Minutes	 Servings More than six Person
 Difficulty Easy	 Diet N/A	 Ingredients 11

Directions

- Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.
- In a large mixing bowl, beat the butter, granulated sugar, and brown sugar together until creamy.
- Add the eggs one at a time, beating well after each addition.
- In a separate bowl, whisk together the flour, cornstarch, baking powder, baking soda, and salt. Gradually add to the wet ingredients, mixing until just combined.
- Gently fold in the chocolate chips and walnuts (if using).
- Divide the dough into 8-12 large, roughly shaped mounds (around 1/3 cup of dough each). Do not flatten.
- Place the dough mounds on the prepared baking sheets, leaving ample space between each cookie.
- Bake for 10-12 minutes, or until the edges are golden brown and the centers look slightly underbaked.
- Let the cookies cool on the baking sheets for 10 minutes before transferring to a wire rack to cool completely.

Ingredients

Name	Measurement	Quantity	Notes
Light brown sugar	Cups	3/4	Packed
All-purpose flour	Cups	3 1/4	
Baking powder	Teaspoons	1	
Granulated sugar	Cups	3/4	
Cornstarch	Teaspoons	1	
Egg	Large	2	Cold

Name	Measurement	Quantity	Notes
Baking soda	Teaspoons	1	
Salt	Teaspoons	1	
Semisweet chocolate chips	Cups	2	
Walnuts	Cups	1	Chopped, optional
Butter	Cups	1	Unsalted, cold and cubed. Use cold butter to achieve the thick and chunky texture.

© 2025 The Recipe Forge. All rights reserved.

,