

PECAN AND DARK CHOCOLATE CHIP COOKIES

Roasting amps up the flavor in everything including pecans. Chef Kurt's attention to detail takes a traditional chocolate chip cookie to another level of yum!

by Corporate Chef Kurt Kwiatkowski

Featured Food: Pecans

Yield: Makes 2 dozen cookies

Ingredients

1 c. unsalted butter, room temperature	½ t. baking powder
1 c. brown sugar	1 t. kosher salt
½ c. sugar	1 ¼ c. bread flour
2 T. corn syrup	1 ¼ c. pastry flour
2 eggs	2 c. dark chocolate chips
1 t. vanilla extract	1 c. pecan pieces, lightly roasted
½ t. baking soda	

Preparation

In a stand mixer beat the butter, brown sugar, sugar and corn syrup until creamy. Continue to beat while adding the eggs, one at a time, and the vanilla.

While that is mixing, sift the flour, baking soda, baking powder, and salt together. Add the dry ingredients to butter-sugar mixture. Mix until dough forms. Remove bowl from the mixer; use a firm spatula to mix in the chocolate chips and pecans.

Spoon the dough by rounded tablespoons onto parchment or silicon lined baking sheets and refrigerate for at least 1 hour. DO NOT bake the cookies from room temperature.

Preheat oven to 375 ° F.

Remove from the refrigerator and bake for about 12 minutes or until they are just barely golden on the edges. Remove and let cool on baking sheets before removing to wire rack.