



## Addictive Crispy Chocolate Chunk Cookies

*Makes ~32 cookies*

### Ingredients

- 1  $\frac{3}{4}$  cups all-purpose flour
- $\frac{3}{4}$  teaspoon baking soda
- 1 tsp fine sea salt
- 14 tablespoons (1  $\frac{3}{4}$  sticks) salted butter, melted
- $\frac{1}{2}$  cup packed dark brown sugar
- $\frac{1}{3}$  cup granulated sugar
- 2 tablespoons Lyle's golden syrup
- 1 tsp pure vanilla extract
- 2 tablespoons milk
- 1  $\frac{1}{2}$  cups chopped bittersweet chocolate (pea-size pieces and shavings) I started with Ghirardelli bittersweet chunks and ran a knife through them until they were smaller
- 2 cups chopped toasted pecans (optional) - chopped the same size as the chocolate

### Instructions

Preheat the oven to 300 convection degrees. Line two baking sheets with parchment. Sift together the flour, baking soda, and salt.

In a mixer fitted with a paddle, mix the butter, sugars and corn syrup for about three minutes. Stir in the vanilla, then the milk. Add the flour mixture all at once and blend just until a dough forms. Fold in the chocolate and walnuts. Chill the dough for at least an hour.

Roll 1  $\frac{1}{2}$  tablespoon lumps of dough into balls, then place on the baking sheet and flatten to  $\frac{1}{4}$  inch-thick disks spaced two inches apart. Chill the dough between batches. Bake until the edges are dark golden brown, 17 minutes. Let cool slightly on the baking sheet, then transfer to a baking rack.

I do one cookie sheet, mid-oven at a time.