

## NY's Levain Copycat Cookies

### Ingredients

- 1.5 cups (230g) cake flour
- 2 cups (275g) all purpose flour
- 1.5 tsp (5g) salt
- 2 teaspoons (8g) cornstarch
- 1/2 teaspoon (6g) baking soda
- 1.25 cups (280g) butter
- 1.25 cups (285g) brown sugar
- 1/2 cup (115g) sugar
- 2 eggs
- 3 egg yolks
- 2 cups (165g) nuts (I used walnuts)
- 1lb (450g) chocolate chips

### Directions

1. Sift together the two flours, salt, cornstarch and baking soda. Set aside.
2. In a stand mixer, cream together butter, and both sugars until light and fluffy. Add eggs in one at a time.
3. Add dry ingredients to the mixer. Mix until only just combined.
4. Then with spatula, mix in nuts and chocolate chips.
5. Chill dough for at least an hour (or overnight for best results).
6. Weigh cookies out into 6oz portions (Or use a 1 measuring cup... it'll be close) and shape into balls. Place on a silicone baking mat (or parchment) lined baking sheet and chill for another 20 minutes.
7. While cookies are chillin', set the oven to 425. Once at temp, place the chilled cookies directly from the refrigerator onto a different baking sheet and space 2-3 inches apart. Press chilled dough balls down with the heel of your hand and then get them right into the oven. Bake for 10-13 minutes. Transfer to a wire rack and allow to cool.

Note: Do not use a hot baking sheet to make more cookies, allow the sheet to cool before baking more (or use another sheet).