



# Salted Pecan & Dark Chocolate Chewy Cookies

## INGREDIENTS

- 320 grams of unsalted butter
- 300 grams caster sugar
- 165 grams packed light brown sugar
- 3 teaspoon vanilla
- 3 eggs, room temperature
- 560 grams all purpose plain flour
- 1 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 375 grams dark chocolate melts
- 150 grams pecans, roughly chopped
- Sea salt flakes

## METHOD:

1. Preheat the oven to 170 degrees (C). Microwave the butter for about 40 seconds to just barely melt it. It shouldn't be hot - but it should be almost entirely in liquid form
2. Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated - 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).
3. Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between "wet" dough and "dry" dough). Add the chocolate chips and pecan nuts and incorporate with your hands.

4. Roll the dough into 30 balls (you will get more or less depending on how small/big you like your cookies), and place on a lined baking tray. Be sure to space them out as cookies will expand (I bake 6 on one tray at a time) and bake for 9-11 minutes until the cookies look puffy and dry and just barely golden (my oven is fan forced only so 9 minutes was perfect). Warning, friends: DO NOT OVER BAKE. This advice is probably written on every cookie recipe everywhere, but this is essential for keeping the cookies soft. Take them out even if they look like they're not done yet. They'll be pale and puffy.

5. Sprinkle with some salt flakes

6. Let them cool on the pan for a good 30 minutes or so (I mean, okay, eat four or five but then let the rest of them cool). They will sink down and turn into these dense, buttery, soft cookies that are the best in all the land. These should stay soft for many days if kept in an airtight container. I also like to freeze them.

## TIPS/SUBSTITUTIONS:

- *Like all the cookies I have made especially for the Christmas period, I freeze them in an air tight container and the day before gifting them I will arrange them in the gift box/container and place in the fridge. This ensures they are fresh and do not go stale especially in our Australian humid climate.*