

Levain Bakery Chocolate Chip Crush Cookies

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4.98 from 134 votes

Prep Time	Cook Time	Total Time
10 mins	11 mins	21 mins



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The BEST Levain Bakery Chocolate Chip Copycat Cookie Recipe.

Course: Cookie
Cuisine: Dessert
Keyword: Levain Bakery Chocolate Chip Cookies
Servings: 8
Author: Melissa Stadler, Modern Honey

Ingredients

- 1 cup Cold Butter cut into small cubes
- 1 cup Brown Sugar
- 1/2 cup Sugar
- 2 Eggs
- 1 1/2 cups Cake Flour*
- 1 1/2 cups Flour
- 1 teaspoon Cornstarch
- 3/4 teaspoon Baking Soda
- 3/4 teaspoon Salt
- 2 cups Chocolate Chips
- 2 cups Walnuts roughly chopped

Instructions

- Preheat oven to 410 degrees.
- In a large mixing bowl, cream together cold cubed butter, brown sugar, and sugar for 4 minutes or until creamy.
- Add eggs, one at a time, mixing well after each one.
- Stir in flours, cornstarch, baking soda, and salt. Mix until just combined to avoid overmixing. Stir in chocolate chips and walnuts.
- Separate dough into large balls and place on lightly colored cookie sheet. They are bigger than you think! You will fit 4 cookies on one large cookie sheet. The dough makes 8 extra large cookies.
- Bake for 9-12 minutes or until golden brown on the top. Let them rest for at least 10 minutes to set.

Recipe Notes

*can substitute all-purpose flour for cake flour
*Levain Bakery has stated they don't use vanilla extract in their cookies. If you would like to add vanilla extract, I would suggest adding 1 teaspoon when adding the eggs to the batter.