

# The Cookies



Serves :

8



Prep :

20 min.



Rest :

Freezing : -  
Refrigeration : -



Cook :

Temperature : 200°C  
Time : 11 min.

## Special equipment

- Parchment paper

## List of recipes

- Cookie dough



Step into the world of XXL cookies, a specialty of Levain Bakery located in New York.

With this recipe, you can recreate these globally renowned delicacies at home: a golden, crispy surface revealing a soft, irresistible center.

Each cookie is a culinary adventure, a rich and indulgent experience that guarantees pleasure in every bite. Get ready for cookies that are simply to die for!

# Steps

- 🌀 **Making the cookie dough** Page **3**  
*Rest for 30 minutes in the refrigerator (if needed!)*
- 🌀 **Shaping the cookies.** Page **3**  
*Bake for 11 minutes at 200°C (392°F) with fan-assisted heat.*
- 🌀 **Rest for 15 minutes on the baking tray.**  
*Then place them on a cooling rack.*
- 🌀 **Finally, wait 1 hour before tasting, if possible.**

# Cookie dough

## Ingredients

- ☑ 240 g of soft butter
- ☑ 135 g of light brown sugar
- ☑ 100 g of granulated sugar
- ☑ 2 large eggs
- ☑ 100 g of pastry flour
- ☑ 20 g of cornstarch
- ☑ 180 g of all-purpose flour
- ☑ 1 tsp of baking powder
- ☑ 1 tsp of baking soda
- ☑ 2 pinches of fleur de sel
- ☑ 350 g of chocolate chips
- ☑ 250 g of pecan nuts

- Preheat the oven to 200°C (392°F).
- Place 240 g of soft butter in a mixing bowl and cream it until smooth.
- Add the sugars (100 g of powdered sugar and 135 g of brown sugar) and mix with a fork until the mixture is homogeneous.
- In a large glass, mix 2 whole eggs.
- Pour half of the eggs into the butter/sugar mixture.
- Then mix with a whisk.
- Once the mixture is homogeneous, add the other half of the eggs and mix again until incorporated.
- In a large mixing bowl, mix all the dry ingredients. That is:
  - 100 g of pastry flour,
  - 180 g of all-purpose flour,
  - 20 g of cornstarch,
  - 1 teaspoon of baking powder,
  - 1 teaspoon of baking soda, and
  - 2 pinches of fleur de sel.
- Sift half of these dry ingredients over the butter/sugar/egg mixture, then mix with a spatula until fully incorporated.
- Sift the other half and mix again until the mixture is homogeneous.
- Roughly chop 2 bars of chocolate (Dark + Milk or Caramelized), for a total of 350 g of chocolate.
- Pour them into the mixture.
- Cut 250 g of pecan nuts in half and add them to the mixture, then mix everything to obtain a homogeneous dough.
- Divide the cookie dough into 8 equal parts, about 170 g each (the classic size of cookies from Levain Bakery).
- Form the cookie dough into balls by hand rather than with an ice cream scoop; the overall appearance will be more rustic, which is the desired effect here. Do not flatten the dough.
- Cover a baking tray with parchment paper and bake 4 cookies per tray for 11 minutes. The cookies are ready when the top and bottom are lightly golden.  
Do not overbake; they will continue to cook on the tray while cooling for another 15 minutes before serving.  
Be patient (1h) and enjoy!



## ❖ How to prevent cookies from spreading during baking?

Make sure the butter is soft but not liquid before starting. Shape the dough balls gently to avoid overheating them. If the cookies spread too much during the first bake, chilling the dough in the refrigerator for 30 minutes before baking may help.

## ❖ Can we make smaller cookies?

Yes, it is entirely possible! Keep in mind to reduce the baking time proportionally to their size. Stay alert and plan to remove the cookies from the oven a bit earlier.

## ❖ Can we reduce the amount of sugar?

The amount of sugar is crucial and should be followed precisely. It is vital for achieving the ideal texture of the cookies. Therefore, it is crucial to maintain the sugar ratio (both white and brown, such as light brown sugar or muscovado) as specified in the recipe.

## ❖ Can I make my cookies without nuts?

Nuts are not just a matter of taste but also of texture; they help prevent the cookies from collapsing during baking. For optimal results, it is advisable to follow the recipe carefully. However, if you are not a fan of nuts, try a chocolate chip variant without nuts.