

Noah Bedoahs

1 3/4 cups plus 2 tablespoons all-purpose flour

1/2 teaspoon baking powder (Rumford is the best)

1/4 teaspoon salt 1cup (2 sticks) unsalted butter at room temperature

1/2 cup sugar

3/4 cup semisweet chocolate chips

1/2 cup chopped walnuts or pecans

Preheat oven to 275°F. Line 2 cookie sheets with parchment paper leave them ungreased. Sift the flour, baking powder, and salt together into a small bowl and set aside. Using an electric mixer on medium speed, cream the butter and sugar together in a medium-size bowl mixing bowl until light and fluffy, about 1 1/2 minutes. Stop the mixer to scrape the bowl several times with a rubber spatula. Add the dry ingredients on low speed and continue to blend for 10 seconds. Increase the speed to medium-high and beat until fluffy, 2 to 2 1/2 minutes. Scrape the bowl. Add the chocolate chips and nuts with several turns of the mixer, then complete the mixing by hand with a wooden spoon.

Measure out generously rounded tablespoonfuls of dough and roll them into balls with your hands. (I just use a small ice cream scoop and don't roll them with my hands.) Place the balls 1 1/2 inches apart on the cookie sheets, and press them down lightly to form a flat bottom. Bake the cookies until they are crunchy and golden, about 1 hour. To test for doneness, remove one cookie from sheet and cut it in half. There should be no doughy strip in the center. Allow the cookies to cool on a rack. I bake them in a convection oven at 250°F for 1 hour and 5 minutes.