



## Chocolate Chip Cookies with Cinnamon Swirl

**Servings: 48**

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 13 minutes

*This cookie has just the right amount of chocolate and cinnamon. There are many flavor levels to these cookies as the chocolate chips explode into the cinnamon swirls. The nuts put this cookie over the top with yet another "nutty" taste profile added.*

### WHISK:

3 1/2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon kosher salt

1/2 teaspoon baking powder

### CREAM:

2 sticks unsalted butter, softened

1 cup granulated sugar

1 cup light brown sugar, packed

2 large eggs

2 teaspoon vanilla extract

2 cups semisweet chocolate chips

1 cup pecans, chopped

### COMBINE:

1/2 cup light brown sugar, packed

2 tablespoons unsalted butter, softened

1 tablespoon cinnamon

**TIP:** Nuts toast quickly, so keep an eye on them. You'll know they're done when they're golden and smell nutty.

**TIP:** To achieve a swirl, drop cinnamon mixture on top of dough.



### PREP:

Toast pecans (see TIPS).

Line baking sheets with parchment paper.

### WHISK:

Whisk together flour, baking soda, salt, and baking powder.

### CREAM:

Cream 2 sticks butter, granulated sugar, and 1 cup brown sugar with a mixer on medium speed until light and fluffy, 3-4 minutes.

Add eggs and vanilla; beat until incorporated.

Add flour mixture and beat just to combine; stir in chocolate chips and pecans.

Combine 1/2 cup brown sugar, 2 tablespoons butter, and cinnamon.

Drop cinnamon mixture by spoonfuls over dough; gently swirl through dough (see TIPS).

### FORM COOKIES & BAKE:

Preheat oven to 350°F.

Scoop dough with a #40 scoop (about 1-1/2 tablespoons) onto prepared baking sheets, spaced 2-inches apart; chill just until firm.

Bake cookies until edges begin to brown, 12-14 minutes.

Let cookies cool on baking sheets 5 minutes before transferring to racks to before transferring to racks to cool completely.

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