

See's CANDIES®

Coffee House Cookies



Crispy on the outside and soft in the middle, these yummy chocolate chip cookies pair perfectly with a fresh cup of coffee.

Prep: 10 minutes, Total: 45 minutes

Ingredients:

- 1½ cups flour
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup (1 stick) butter, softened
- ¾ cup packed brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1 cup coarsely chopped walnuts or pecans, divided
- 1 cup [See's Semi-Sweet Chocolate Chips](#)
- 1 cup [See's Assorted Milk Chocolates](#), chopped and divided

Instructions:

1. Preheat oven to 350°F. Combine flour, baking soda and salt in a small bowl.
2. Cream butter and brown sugar in a sand mixer for 2 minutes. Add egg and vanilla; beat for 1 minute.
3. Add in the flour mixture, and mix for 45 seconds, or until just combined.
4. Mix ⅔ cup each of the nuts, Chocolate Chips, and Milk Chocolates into the dough for 30 seconds, or until just incorporated.
5. Scoop 3 tbsp of dough per cookie onto an ungreased cookie sheet, spaced 3 inches apart. Repeat with the remaining dough on a second cookie sheet.
6. Flatten the scoops slightly with the palm of your hand. Lightly press the remaining nuts, Chocolate Chips, and Milk Chocolates onto the tops of the cookies.
7. Bake for 14–16 minutes, or until the cookies are almost set, rotating the cookie sheets halfway through. Let cool on the cookie sheet for 5 minutes, then remove from the pans to cool completely.