

Candace's Cream Cheese Chocolate Chip Cookies

- 1 stick butter softened
- *1/4 cup softened cream cheese
- 3/4 cup packed dark or light brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup of chocolate chunks
- ½ cup pecans or walnuts (optional)

DIRECTIONS:

1. In large mixing bowl, mix together butter, *cream cheese (use regular cream cheese, not reduced fat or whipped), sugars, egg, and vanilla.
Next, add the dry ingredients, flour, cornstarch, and baking soda. Combine all ingredients together and blend well.
2. Add chocolate chips, chocolate chunks, and pecan/walnuts (nuts optional).
3. Using a tablespoon, scoop cookie dough on a large platter. Slightly flatten dough using the back of the tablespoon and cover with plastic wrap. Refrigerate for two hours. Note: May keep refrigerated up to five days before baking. Prior to baking, allow dough to come to room temp (about 10-15 minutes).
4. Preheat oven to 350F. Place cookie dough on greased cookie sheet. Bake eight to nine minutes, but no longer than ten minutes as cookies will firm up and continue to bake as they cool. Cookies may appear slightly undercooked with lighter, glossy centers. Allow cookies to cool on the baking sheet prior to transferring to a cooling rack.

Enjoy!

