

Thin and Crispy Almond Chocolate Chip Cookies

These cookies are thin, crispy and caramelly, and the recipe makes a whole lot (6 dozen) so feel free to halve it or keep several dozen frozen scoops of dough in the freezer and bake up only what you need. I used Marcona almonds because I had a huge tin, but feel free to use regular almonds (which are much cheaper). If using regular ones, please add 3/4 teaspoon salt to the batter.

Makes 72 cookies

1 cup all-purpose flour
1 cup whole wheat pastry flour
1 cup almond meal
1-1/2 teaspoons baking soda
3 sticks unsalted butter, at room temperature
1/2 cup granulated sugar
1-1/4 cups brown sugar (light or dark)
3 eggs
1 teaspoon vanilla extract
2 teaspoons almond extract
1-1/2 cups dark chocolate chips (semisweet are fine, too)
1 cup chopped Marcona almonds, or regular almonds (see head note for advice on salt)

Preheat the oven to 350 degrees. Line several cookie sheets with parchment or Silpats.

Sift the two flours, almond meal, and baking soda into a large bowl. Press as much of the almond meal through the mesh as you can, then dump any stubborn bits that remain right on top of the sifted ingredients. Set aside.

In the bowl of an electric mixer, cream the butter on medium-high speed until light and fluffy, about 3 minutes. Slowly add the white sugar and beat another minute; scrape the sides of the bowl. Then slowly add the brown sugar and beat some more.

With the mixer on low speed, add the eggs, one at a time, raising the speed after each addition to fully incorporate them. Beat in the two extracts. Scrape the sides.

Scoop in the sifted dry ingredients in three additions, beating after each addition and scraping the sides of the bowl as necessary. Finally, stir in the chocolate chips and chopped almonds.

Use a 1-1/2" scoop to portion the dough rounds onto the prepared cookie sheets, leaving plenty of space between each cookie as these tend to spread significantly. Bake for about 15 minutes (check after 12 minutes to prevent burning), or until the cookies are golden brown, thin, and dark around the edges. Make sure you get good color on these, even if you have to leave them in an two or three minutes. Cool completely on the baking sheet before transferring them to a wire rack or serving platter. Repeat with remaining batter.