

GIANT PECAN & CHOCOLATE CHUNK COOKIES

F EASY

Last Modified: 02/05/2016

PREP: 15 Min
COOK: 20 Min
OVEN: 325

BREADS

MAKES 8 COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Light Brown Sugar	Packed
1/2	Cup	Granulated Sugar	
1 1/2	Sticks	Unsalted Butter	Melted
1	Large	Egg	
1	Large	Egg Yolk	
2	Tsp	Vanilla Extract	
2	Cups	All Purpose Flour	
PLUS			
2	Tbsp	All Purpose Flour	
1/2	Tsp	Table Salt (With Iodine)	
1/2	Tsp	Baking Soda	
1 1/2	Cups	Pecans (Salted & Toasted)	Chopped
1 1/2	Cups	Semi-Sweet Chocolate Chunks	

ICE CREAM SANDWICH

1	Jar	Hot Fudge Sauce	Room Temp
1	Jar	Caramel Sauce	Room Temp
4	Scoops	Ice Cream (ANY U Like)	Softened
1/4	Cup	Chocolate Sprinkles	

PREPARATION

FACTOID	These Cookies are huge, about 4 inches in diameter and 1/2 inch thick. They are IDEAL for just plain munching down or making homemade Ice Cream Sandwiches with.
OPTION	You may freely substitute ANY kind of nut that you like for the Pecans or Chocolate or Butterscotch, etc. morsels in place of the Chocolate Chunks.
TOOLS	1) Medium Mixing Bowl 2) 2 - Aluminum Half Sheet Pans
PREP	DISH 1) Chop the Pecans and set them aside. 2) Melt the Butter and set it aside. 3) Preheat the oven to 325 degrees and place the racks in the upper middle and lower middle positions
1	In a medium mixing bowl, cream the Sugars and Butter, either by hand or with a hand held mixer, until smooth and incorporated, about 2 minutes. Add in the Egg, Egg Yolk, Vanilla Extract and mix until fully incorporated. Add in all of the All Purpose Flour, Salt and Baking Soda and mix until fully incorporated. Gently fold in the Chopped Pecans and Chocolate Chunks.
2	Scoop out 1/4 cup of the Dough and roll it into a ball. Place the formed Dough Balls on the prepared sheet pans, 4 Balls per sheet, and using your dampened hands, press down to flatten until they are about 1/2 inch thick and evenly rounded. Bake until the edges are slightly golden and the middles are set but still soft, 15 to 18 minutes.

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3	Let the Cookies cool on the sheet pans for 10 minutes. Remove from the parchment and set them aside.
4	TO MAKE AN ICE CREAM SANDWICH: Flip the Cookies over and coat the bottoms of half of the Cookies evenly with the Fudge Sauce. Then coat the other Cookie bottoms evenly with the Caramel Sauce. Place a generous scoop of Ice Cream on each of the Fudge lined Cookies and top with a Caramel lined Cookie, lightly pressing together (CAREFUL - These Cookies will break very easily) until the Ice Cream squeezes out near the edge of the Sandwich. Repeat with the remaining Cookies and Ice Cream. Roll the side of each sandwich in the Chocolate Sprinkles. Place in the freezer for 30 minutes to allow them to set firm. Eat immediately with plenty of napkins or freeze for later.
HINTS	If you freeze the Sandwiches to eat later, just be aware that the Cookies do tend to get rock hard - For any long-term freezing, place the Sandwiches individually in zip lock bags and suck out the air with a straw before sealing.