SEO Template for new content

Target keywords: chocolate chip walnut cookie recipe, chocolate chip cookies with walnuts, walnut chocolate chip cookies, chocolate chip walnut cookies

Page title

• Optimal title length: **55 characters**

• Add at least one of your target keywords to your <title> tag, don't use each target keyword more than 1 time: **chocolate chip walnut cookie recipe, chocolate chip cookies with walnuts, walnut chocolate chip cookies, chocolate chip walnut cookies**

Meta description

• Optimal meta length: **160 characters**

H1

• Add all your target keywords at least one time: **chocolate chip walnut cookie recipe, chocolate chip cookies with walnuts, walnut chocolate chip cookies, chocolate chip walnut cookies**

Text

• Try to acquire backlinks from the following domains: [scoop.it](http://scoop.it), [theproducemoms.com](http://theproducemoms.com), [toto-recipe.com](http://toto-recipe.com), [astrorecetas.com](http://astrorecetas.com), [anonymousite.com](http://anonymousite.com), [smackeral.com](http://smackeral.com), [insanelygoodrecipes.com](http://insanelygoodrecipes.com), [momjunky.com](http://momjunky.com), [theleangreenbean.com](http://theleangreenbean.com), [health-improve.org](http://health-improve.org), [pizzamega-eppan.it](http://pizzamega-eppan.it), [rsssearchhub.com](http://rsssearchhub.com)

• Enrich your text with the following semantically related words: **chip walnut, room temperature, baking sheet, bake time, soft and chewy, chopped walnuts, vanilla extract, oven to 350, wire rack, baking soda salt, unsalted butter, walnut chocolate, parchment paper, dry ingredients, large bowl, baking soda, dough balls, granulated sugar, dark chocolate, chocolate chip cookie recipe**

• Focus on creating more informative content. Recommended text length: **948.0**

• Make sure that your text is easy to read with the Flesch-Kincaid readability test. The readability score should be: **73.7019073185138**

• Add at least one of your target keywords: **chocolate chip walnut cookie recipe, chocolate chip cookies with walnuts, walnut chocolate chip cookies, chocolate chip walnut cookies**

When your content has been published, [launch a SEO Ideas](https://www.semrush.com/features/seo-ideas/?utm-source=sct&utm-medium=template) campaign to check if your content complies with all on-page SEO factors and discover what else can be done to give your content a SEO boost.

Analyzed top-10-ranking rivals for your target keywords

chocolate chip walnut cookies

1. <https://lilluna.com/chocolate-chip-walnut-cookies/>

2. <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

3. <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

4. <https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-chip-walnut-cookies-12348245>

5. <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

6. <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

7. <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

8. <https://www.bakedambrosia.com/chocolate-chip-walnut-cookies/>

9. <https://sugarandcharm.com/chocolate-chip-walnut-cookies>

10. <https://www.spatuladesserts.com/chocolate-chip-walnut-cookies/>

chocolate chip cookies with walnuts

1. <https://lilluna.com/chocolate-chip-walnut-cookies/>

2. <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

3. <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

4. <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

5. <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

6. <https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-chip-walnut-cookies-12348245>

7. <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

8. <https://sugarandcharm.com/chocolate-chip-walnut-cookies>

9. <https://www.spatuladesserts.com/chocolate-chip-walnut-cookies/>

10. <https://sweetsbyelise.com/walnut-chocolate-chip-cookies/>

chocolate chip walnut cookie recipe

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7. <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

8. <https://sweetsbyelise.com/walnut-chocolate-chip-cookies/>

9. <https://sugarandcharm.com/chocolate-chip-walnut-cookies>

10. <https://walnuts.org/recipe/chocolate-chip-walnut-cookie/>

walnut chocolate chip cookies

1. <https://lilluna.com/chocolate-chip-walnut-cookies/>

2. <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

3. <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

4. <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

5. <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

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7. <https://sweetsbyelise.com/walnut-chocolate-chip-cookies/>

8. <https://www.theleangreenbean.com/chocolate-chip-walnut-cookies/>

9. <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

10. <https://www.spatuladesserts.com/chocolate-chip-walnut-cookies/>

See how competitors write about targeted keywords:

**walnut chocolate chip cookies**

**1.** <https://lilluna.com/chocolate-chip-walnut-cookies/>

Jump to Recipe Jump to Video
Chocolate Chip Walnut Cookies are a sweet and crunchy twist on a classic. They’re sweet and salty will be your new favorite cookie!!
Chocolate Chip Walnut Cookies take our classic chocolate chip cookie recipe up a notch. Try Oatmeal , Mint , or Double Chocolate Chip Cookies for more family faves!
Classic Cookies with Extra Crunch
Who doesn’t love delicious fresh-baked chocolate chip cookies ? Fresh baked cookies are a favorite in this house. They are a perfect after school snack or for sharing.
I took our classic chocolate chip cookie recipe and added a bit of crunch! Chocolate Chip Walnut Cookies may be even better than the original, especially if you’re a fan of nuts.
You can easily add your favorite nut, but I’ve used walnuts. Serve these up with a cool glass of milk or turn into a vanilla ice cream sandwich and enjoy!!
How to Make Them
PREP. Heat oven to 350°F.
WET INGREDIENTS. Cream butter, oil and sugars in stand mixer (or with hand mixer in a large bowl). Add eggs and beat until fluffy.
DRY INGREDIENTS. Add baking soda, salt, baking powder, vanilla extract and flour and mix until incorporated.
SCOOP. Fold in chopped walnuts and chocolate chips and scoop with cookie scoop and roll into ball and place on a lightly greased baking sheet.
BAKE. Bake at 350 for 8-10 minutes. Once you pull them out of the oven, let the cookies cool on a wire rack.
Variations
Change the Chips: Easily replace the chocolate chips with other flavors like white
Chocolate
Dark chocolate
Recipe Tips
I use a cookie scoop for ease and to ensure all the cookies have the same amount of dough.
Mini Cookies: use a smaller cookie scoop and reduce the bake time.
Thicker or Puffier Cookie: you can add ¼ cup more flour to the dough. You can also try using ½ cup shortening in place of the vegetable oil.
Chewy Cookie: try using dark brown sugar instead of light brown sugar. You can also increase the amount of brown sugar to 1 ½ cups and reduce the white sugar to ½ cup.
Flatter Crispy Cookies: you can use melted butter. Another idea is to decrease the amount of brown sugar. Use ½ cup brown sugar and 1 ½ cups white sugar.
Crisp/Soft Center: Chill the dough in the fridge for 30-60 minutes before baking it for a crisp cookie with a soft center.
Cool: Allow the cookies to cool on the pan for a few minutes before transferring them to a cooling rack.
Picture Perfect: After placing each ball of dough onto the baking pan top the cookies with 2-3 chopped walnuts and 2-3 more chocolate chips.
How to Store
STORE the cookies in both dough form or after they have been baked.
Dough: Cover or wrap the cookie dough tightly with plastic wrap and store it in the fridge for 1-2 days. For longer storage wrap the dough in plastic and again with foil and store it in the freezer for up to 3 months. Thaw before shaping and baking.
You can also shape cookie dough balls before freezing. Place the dough balls on a sheet and then into the freezer. Once solid, transfer them to an airtight freezer safe container. This makes it easy to grab as few or as many balls of dough as you wish to bake. Thaw for about 15 minutes before baking.
Baked: Once the cookies have cooled you can keep them in an airtight container on the counter for 3-4 days. Placing a piece of white bread into the container as well will help keep the cookies soft.
For longer storage, I like to place 2 cookies into a fold top sandwich bag and then place them in a freezer safe container. This makes them easy to grab and hand out as a snack or toss into lunch boxes. They can freeze for up to 3 months.
For more nutty desserts, try:

**2.** <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

Grandbaby Cakes
Print Recipe
Nothing is better than walnut chocolate chip cookies right out of the oven. The combination of crunchy walnuts and gooey chocolate is captivating, and it creates a chewy texture that melts in your mouth. Every bite is filled with delightful flavors that make these walnut chocolate chip cookies one of my favorite cookies. I am so proud to share the recipe with you – once you try these amazing cookies I’m sure you’ll fall in love!
If you’re loving on these cookies you’ll want to try my White Chocolate Chai Butter Cookies , Lemon Crinkle Cookies , and Dark Chocolate and Cranberry Oatmeal Cookies . All with delicious flavor combinations everyone will love!
Table of Contents
Nutrition
Why you’ll love this Recipe
Crunchy, chewy, chocolaty, and nutty are just a few ways to describe this walnut chocolate chip cookie. Warm semi-sweet chocolate bits with the nuttiness and crunch of walnuts scattered throughout will make you fall in love with this recipe.
Share these cookies with your family, friends, or coworkers. They’ll go fast sitting amongst a cookie or dessert table for sure!
Not a walnut lover? Feel free to use any of your favorite nuts, you might be surprised how different nuts change the texture and flavor profile. Science!
Ingredients
Not much more than pantry baking staples for this one! Get your hands on a fresh bag of walnuts and you’ll be good to go!
All-Purpose Flour will need to be spooned into the measuring cup and leveled. This prevents the use of too much flour which creates dense cookies.
Cornstarch adding cornstarch allows your cookie to become softer and chewier.
Salt enhances flavor and helps to balance the sweetness.
Baking Powder & Baking Soda leaven the cookies and create structure. Be sure that both ingredients are fresh and active.
Unsalted Butter softened to room temperature
Granulated Sugar
Brown Sugar will create a lovely caramel flavor, use dark brown sugar for a deeper caramelized flavor. The brown sugar should be packed for this recipe.
Egg & Egg Yolks should be at room temperature.
Pure Vanilla Extract adds flavor and aroma. Pure vanilla extract or vanilla bean paste produces the best result.
Chocolate Chips fill these cookies with ooey-gooey chocolate, so be sure to choose your favorite kind.
Fisher Nuts Walnuts Halves and Pieces are my favorite and my go-to for walnuts but pick your favorite brand.
How To Make Walnut Chocolate Chip Cookies
Preheat oven to 350 degrees. In a medium-sized bowl, whisk together flour, cornstarch, salt, baking powder, and baking soda and put aside.
In the bowl of your mixer, add butter and both granulated and brown sugars and cream together for 3-4 minutes on high until light and fluffy.
Next, add in eggs one at a time beating until incorporated. Then add in pure vanilla extract and beat until smooth.
Turn down your mixer to low and add the flour mixture in three intervals beating after each addition until well combined. Lastly, add in 1 1/2 cups of chocolate chips and WalnutHalves and Pieces.
Place dough in the refrigerator for at least 1 hour. Two hours is even better.
Scoop cookie dough into balls the size of a tablespoon and place on a parchment paper-lined cookie sheet at least 1 1/2 inches apart. Press more chocolate chips on top of each ball before baking.
Bake 10-13 minutes then allow cookies to cool for at least 4-5 minutes then serve.
Storing
Walnut chocolate chip cookies will last in an airtight container at room temperature for up to 5 days, and longer if stored in the refrigerator.
Freezing Baked Cookies: Baked cookies will keep in the freezer for up to 3 or 4 weeks. After baking, allow the cookies to cool completely. Place them in a single layer on a parchment-lined baking sheet to freeze them, then store them in a freezer-safe zip-top storage bag labeled with the date.
Freezing Cookie Dough: This is a perfect option if you’re holiday prepping, or would like to save some for a later date. Scoop out your cookie dough balls and place them on a parchment-lined baking sheet, stick them in the freezer for 2-4 hours until hardened. Store the dough balls in a freezer-safe container or bag for up to 3 months.
How To Warm Up Cookies
If you love the warmth of freshly baked cookies, I totally get it! There’s nothing like it. If you want to make leftover cookies feel fresh from the oven, here are some ways to reheat them!
Microwave: The simplest and all it takes is a few seconds. The only downside is it doesn’t crisp up the edges!
Oven or air fryer: Preheat the oven or air fryer to 325° and then heat cookies for about 2-3 minutes
Walnut Chocolate Chip Cookie Variations
Walnuts and chocolate chips are a delightful classic combination, but sometimes it’s okay to play outside of the rules. Here are a few swaps and additions you might love.
Swap out chocolate chips for a semi-sweet chocolate bar. Use approximately 12-16 ounces of chocolate bar in place of the 2 cups of chocolate chips.
Make your cookies stand out by placing a few walnut and chocolate pieces on top of your cookie before or even after baking. The residual heat will slightly melt the chocolate on top.
Brown butter is a game changer, don’t be afraid of it! Check out my Brown Butter Chocolate Chip Cookies for easy-follow instructions on browning butter for this recipe.
Expert Tips And FAQs
Do not skip the chilling of the dough. It is crucial for making sure that your dough doesn’t spread too much creating a thin cookie that is nothing like the chewy cookie you want here.
What is the secret to chewy cookies?
Adding cornstarch is going to put you on the right track in creating soft chewy cookies, combine that with the additional egg yolk and brown sugar. You’re looking at a thick, soft, and chewy walnut chocolate chip cookie. A perfect combination.
More Grand Baby Cakes Cookie Recipes

**3.** <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

2 large eggs, at room temperature
1 1/2 teaspoons pure vanilla extract
12 ounces semisweet chocolate chips (2 cups)
1 cup coarsely chopped walnuts or pecans, lightly toasted (optional)
Directions
Preheat the oven to 350°F and position racks in the middle and lower thirds of the oven. In a medium bowl, whisk the flour with the baking soda and salt.
In a large bowl, using a handheld electric mixer, beat the butter at medium speed until creamy. Add the brown sugar and granulated sugar and beat until light and fluffy. Add the eggs and vanilla and beat until smooth. At low speed, beat in the dry ingredients. Stir in the chocolate chips and nuts.
Arrange tablespoons of the cookie dough at least 1 1/2 inches apart on two large baking sheets and bake for about 11 minutes for soft and chewy cookies, about 13 minutes for chewy cookies or about 16 minutes for crisp cookies. Let the cookies cool on the baking sheets for 2 minutes before transferring them to wire racks.
Â© Fredrika StjÃ¤rne
Make ahead
The cookies can be stored in an airtight container between sheets of wax paper for up to 2 days.
Originally appeared: September 2003

**4.** <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

Home > Recipes > Dessert > Chocolate Chip Walnut Cookies
Chocolate Chip Walnut Cookies
Jump to Recipe
5 from 42 ratings
Chocolate Chip Walnut Cookies are soft and chewy with a little extra crunch. They’re the perfect combination of sweet and salty, made from the best recipe for chocolate chip cookies!
For more delicious Dessert Recipes , be sure to check out my Seven Layer Magic Bars , Fudgy Dark Chocolate Brownies , and No Bake Key Lime Pie .
Cookies are my kids’ absolute favorite treat to make. We make them all the time, and in all kinds of variations.
Whenever I want a cookie with a little bit of a salty crunch, I like to make Chocolate Chip Walnut Cookies. They’re buttery and have the perfect nutty flavor. They also start with my favorite chocolate chip cookie base, which never fails and never disappoints!
It’s seriously the best recipe. Simple to prepare, no chilling required, and they come out great every time. I’ve also got a special tip to share with you that will make your Chocolate Chip Walnut Cookies simply outstanding! Keep reading to find out.
Ingredients for Chocolate Chip Walnut Cookies
Ingredient measurements and full instructions are located in the recipe card below.
unsalted butter
How to Make Chocolate Chip Walnut Cookies – Step by Step
Ingredient measurements and full instructions are located in the recipe card below.
Step 1: Mix wet ingredients
Add butter, sugars, eggs, and vanilla extract to a large bowl and beat until creamy.
Step 2: Combine dry ingredients
In a separate bowl, sift together the baking soda, salt, and flour. Gradually add the dry ingredients to butter/sugar mixture, beating over low speed.
Step 3: Add chocolate chips and walnuts
Add chocolate chips and walnuts to the dough. Drop dough by rounded tablespoons onto baking sheets.
Step 4: Bake
Add a few more chocolate chips and walnuts to the top of the dough balls. Bake for 10-12 minutes, then cool completely on a wire rack.
Chocolate Chip Walnut Cookies – Tips and Notes
Line the sheet pan with parchment paper. This will help prevent the cookies from burning on the bottom and spreading/sticking to the pan. It also makes clean up much easier.
Use a cookie scoop to help scoop out the dough. You can also use a coffee scoop, which is what I use a lot. I use a 2 Tablespoon coffee scoop to scoop and mold my dough. This helps keep all of your chocolate chip cookies uniform in shape and size so that they will bake evenly.
Use vanilla bean paste in place of vanilla extract. I LOVE using vanilla bean paste when baking. It gives such great depth of flavor and richness to baked goods. If you can find vanilla bean paste at your grocery store (I buy mine from Trader Joe’s) you can do an even 1:1 swap with the vanilla extract. Try it some time!
Recipe Variations: you can replace the walnuts with chopped pecans, macadamia nuts, or any other kind of chopped nut you prefer. You can also leave them out entirely and add another 3/4 cup of chocolate chips in its place!
My Favorite Cookie Baking Tip – Increase the Oven Temperature!
Most chocolate chip cookie recipes recommend baking at 350 degrees Fahrenheit (176 degrees Celsius.) This is a solid approach if you enjoy a thinner, more crisp cookie. However, if you like a thicker cookie with a softer center (like I do!), baking at 375 degrees Fahrenheit (190 degrees Celsius) for a slightly shorter period of time will give you excellent results. The higher temperature crisps the edges while allowing the center to remain nice and soft. You also bake them for a few minutes less than you would at 350 so they don’t spread as much.
How to Store
Store fully baked and cooled cookies in an airtight container on the counter for up to 3 days.
How to Freeze
To freeze, place the prepared cookie dough into a freezer safe container and freeze for up to 3 months. I like to go ahead and roll the dough into balls before freezing so that they are ready to bake when you take them out of the freezer.
You can either thaw the dough in the fridge before baking, or you can bake them frozen by adding 2-4 minutes onto your bake time.
To freeze fully baked Chocolate Chip Walnut Cookies, place in a freezer safe container or zipper freezer bag and freeze for up to 3 months. Thaw on the counter before enjoying.
More Cookie Recipes You Should Try!

**5.** <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

Print Recipe
These cookies are a spin off of my favorite chocolate chip cookie recipe that includes a special ingredient to make them extra good: instant pudding mix.
Instant pudding mix is the “secret” ingredient to make cookies perfectly chewy and soft while still having a slightly crunchy exterior.
That with the walnuts and chocolate chips and you have an amazing cookie if I do say so myself. And, well, I do.
These cookies are chewy, full of chocolate, and tasty walnuts!
How to make walnut chocolate chip cookies?
Cream the butter, sugars and vanilla
Add in the eggs one at a time
Add in the flour, vanilla instant pudding mix, salt, and baking soda
Fold in the chocolate and chopped walnuts
Bake at 375°F for 8-11 minutes
When are chocolate chip walnut cookies are done?
The cookie are done when they are lightly browned on top.
Slightly golden brown means it's perfectly baked!
What kind of instant pudding mix should you use?
I love using instant vanilla pudding mix. You can try a butterscotch or even chocolate for a tasty spin (like I do here in my double chocolate pudding cookies ).
Make sure to add the pudding mix straight from the box and not as pudding.
What kind of chocolate should you use?
Most of the time I will use semi-sweet chocolate chips.
If I want big chunks of chocolate I will substitute ½ cup of chocolate chips for 4 oz of chopped semi sweet chocolate bar.
Either way you make it these are full of chocolaty goodness!
Adding chopped chocolate gives cookie a little extra something!
Can you freeze chocolate chip walnut cookie dough?
Yes. I like to make the dough and then scoop into balls.
Place the dough balls in a zip lock baggie and freeze for up to a month.
I love making these for family get togethers!
How to bake frozen cookie dough?
You can thaw the dough in the fridge overnight and bake like normal, or bake frozen by increasing the bake time by only a minute or two.
How to store cookies?
Store baked cookies in an airtight container or ziplock baggie.
Cookies are best eaten within 3-4 days.
These cookies get eaten up so fast whenever I make them!
Do you have to use walnuts in these cookies?
Nope. You can leave the nuts out completely or substitute other nuts!
Any way you make them these cookies are amazing!
Make sure to check out my s’mores cookies , lucky charm cookies , and my red velvet cake cookies !
Don't forget to pin this recipe!
Watch how to make this recipe!
Want more? Subscribe to my newsletter and follow along on Facebook , Pinterest and Instagram for all of the latest updates.
Walnut Chocolate Chip Cookies
Author: Lisa
The perfect Walnut Chocolate Chip Cookie, chewy, chocolaty, and full of delicious walnuts. These cookies come together quickly and are perfect so satisfy your cookie needs!
4.85 from 44 votes

**6.** <https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-chip-walnut-cookies-12348245>

Directions
Sift the flour, kosher salt, baking powder and baking soda together into a large bowl.
Beat the butter and brown sugar in another large bowl with an electric mixer on medium-high speed, scraping down the sides of the bowl as needed, until pale and fluffy, about 4 minutes. (Use the paddle attachment for a stand mixer.) Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low. Add the dry ingredients and beat until combined. Fold in the chocolate chunks and walnuts by hand.
Press plastic wrap directly onto the surface of the dough and refrigerate for at least 1 hour or up to overnight.
Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment.
Use a 2-ounce ice cream scoop to scoop half the dough onto the prepared baking sheets, spacing about 2 inches apart (you should have about 8 cookies, roughly 3 1/2-ounces each, per baking sheet). Sprinkle the flaky sea salt on top of the dough balls.
Bake, rotating the pans from top to bottom and front to back halfway through, until the cookies are golden around the edges but still soft in the middle, 18 to 20 minutes. Let them cool for 10 minutes on the baking sheets, then transfer to a wire rack to cool completely, about 30 minutes.
Store the cookies in a tightly sealed container at room temperature for up to 5 days.
Tools You May Need
Price and stock may change after publish date, and we may make money off these links.
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Tools You May Need

**7.** <https://sweetsbyelise.com/walnut-chocolate-chip-cookies/>

Sweets by Elise
6.5 Did you make this recipe?
I'm the biggest chocolate chip cookie fan. Check out these Bakery Chocolate Chip Cookies for my famous, most popular cookie recipe on the blog! I also have these Chocolate Chip Cookies without Brown Sugar for classic cookies when you only have granulated sugar around!
If you are also into walnuts, take a look at this Chocolate Walnut Cake for the moistest chocolate cake with a gorgeous nutty crunch! Or, dive into these Dark Chocolate Walnut Brownies for a fudgy, shiny brownie packed with walnuts!
Ingredients
Unsalted Butter: You’ll melt your butter for flavor and moisture in every bite! Using melted butter also makes this a no-mixer recipe!
Light Brown Sugar & Granulated Sugar: Both sugars work together for flavor, moisture, and structure.
Egg: An egg at room temperature adds structure and chewiness.
Vanilla Extract: Vanilla extract rounds out the flavor of these cookies.
All Purpose Flour: All purpose flour, measured properly, creates soft and chewy cookies.
Baking Powder & Baking Soda: Together, both of these leavening agents give these cookies their rise and create gorgeous, thick domes!
Salt: Salt enhances the flavor and brings out sweetness.
Chocolate Chips: I use a combination of mini chocolate chips, regular chocolate chips, and large chocolate chips inside of the cookies.
Walnuts: You'll want to use chopped walnuts for evenly dispersed crunch! Not a walnut fan? Sub them for pecans, peanuts... whatever nut you'd like!
Step by Step Process
STEP 1: Preheat your oven to 350 degrees Fahrenheit. Line baking sheets with parchment paper to ensure the cookies come off of the pans cleanly after baking.
STEP 2: In a large bowl, use a whisk to mix melted unsalted butter, light brown sugar, granulated sugar, room temperature egg, room temperature egg yolk, and vanilla extract together.
STEP 3: Add all purpose flour, baking soda, and salt to the dough. Use a rubber spatula to fold the ingredients into the dough until smooth.
STEP 4: Then, pour the chocolate chips and chopped walnuts into the cookie dough. Use a rubber spatula to fold the chocolate chips and walnuts in until evenly dispersed.
STEP 7: Roll each dough ball into 2- 2 ½ tablespoon dough balls (55-60g of batter). Top each dough ball with additional chocolate chips for a bakery-style look.
STEP 8: Bake the cookies for 9-11 minutes or until the edges are golden in color, the tops are light pale, and the center is just slightly soft.
Frequently Asked Questions
What is the secret to chewy cookies?
Make sure to measure your flour with a measuring scale or by spooning flour into the measuring cups before leveling off the top with a knife. Bake the cookies only until the centers look slightly soft, the tops are light golden brown, and the edges are just starting to turn golden in color. Overbaking will lead to dry cookies.
Do I have to use walnuts?
No! You can leave the walnuts out completely or substitute them for another nut of your choice!
How do I store chocolate chip cookies?
These cookies should be stored in an airtight container, tightly covered, or individually wrapped. You can keep them at room temperature for up to 4 days or in the freezer for up to 4 months.
Expert Tips
Measure flour properly for soft and chewy cookies using a measuring scale to measure 245g exactly or by using a spoon to transfer flour from your container to your measuring cup
Use a mix of different types and sizes of chocolate chips in these cookies for best flavor and texture
Push additional chocolate chips and chopped walnuts into the tops of your dough balls before baking
Related Recipes
Category: Cookies, Chocolate Chips, Walnuts
Method: Bake

**8.** <https://www.theleangreenbean.com/chocolate-chip-walnut-cookies/>

Oatmeal Walnut Chocolate Chip Cookies
December 9, 2022
These Chocolate Chip Walnut Cookies are bursting with delicious mix-ins and are guaranteed to please a crowd.
Hi friends!
I’m adding a classic cookie recipe to your arsenal today. Everyone has a favorite chocolate chip cookie – a tried and true staple that never fails. For me, that’s these Chewy Gluten-Free Chocolate Chip Cookies . But it’s also good to have a few more go-to recipes, usually some with fun mix-ins!
Oatmeal Walnut Chocolate Chip Cookies
That’s where this recipe comes in! It’s a classic chewy chocolate chip cookie recipe with hints of cinnamon and lots of chopped walnuts, chocolate chips and oats mixed in.
If you, like me, do not actually love walnuts, you could swap in pecans like I often do! You could even use slivered almonds or chopped peanuts.
You could also swap chocolate chips for raisins for a different spin.
Chocolate Chip Walnut Cookies
Chocolate Chip Walnut Cookie Recipe
Let’s talk about the ingredients:
Butter – softened to room temperature, not melted!
Brown sugar – helps make them chewy
White sugar
Eggs – we use one egg + one egg yolk for a chewier cookie
Vanilla and cinnamon- for flavor
Flour – I use white whole wheat flour but AP flour is fine. You can also use a 1:1 gluten-free baking blend
Baking soda
Oats – I use rolled oats
Walnuts – chopped to the desired size. I chop mine fairly small
Chocolate chips
Yield: makes 2 dozen cookies 1x
Ingredients
8 Tbsp butter, softened to room temperature
1/2 cup brown sugar
1 egg + 1 egg yolk
1 tsp vanilla

**9.** <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
You'll also sign up to get new recipes in your inbox.
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If You Like THICK Cookies These Chocolate Chip Walnut Cookies Are For You!
I have no shortage of chocolate chip cookie recipes here on my site. I hope you have made a few of them, but if you haven’t, todays recipe is a good place to start! These Chocolate Chip Walnut Cookies are thick, buttery, loaded with chocolate and yep, walnuts! They are very similar to the famous Levain Chocolate Chip Cookies in NYC, so if you’re a fan of their gooey, giant cookies, these will be right up your alley!
Whether you are a fan of nuts in your cookies or not, this is THE cookie recipe for you if you like THICK cookies! I’m going to show you the super easy tricks to making the thickest cookies ever!
How To Make THICK Cookies!
Ok, I am going to share a few tricks with you today that are super easy, and kind of life-changing if you are into thick cookies. This chocolate chip cookie recipe might end up being your most favorite ever because it’s pretty perfect if you are in love with giant cookies like I am! Sure, I really do enjoy a crispy cookie from time to time, but when I crave chocolate chip cookies, the cozy, buttery, melty chocolate is what I’m after. And these beauties deliver…BIG TIME!
#1 – Increase Your Oven Temp!
So most chocolate chip cookie recipes call for you to bake them at 350°F. BUT let’s think about that…I’ve tested cookie recipes at different temps and have found the higher the oven temp, the less the cookies spread. Makes sense.
AND it’s an amazing trick to keeping your cookies soft on the inside, because since you’re baking them at a higher temp, the outsides get browned more quickly, leaving the insides slightly under-baked. Kind of like searing your cookie! You do it for meat, so I thought, why not try the same idea for cookies. Turns out, it works PERFECTLY!
#2 – Use COLD Butter
You can achieve the same effect by chilling your dough, so that’s always an option, of course. BUT if you don’t want to wait for your dough to chill, use cold butter and it will aid in preventing the cookies from spreading as much! Of course, chilling the dough helps deepen the flavor as well, so that’s a benefit of that, but I’m just here to tell you it isn’t necessary!
#3 – Cornstarch
Cornstarch is a thickening agent, so it makes sense to add it to cookie dough in small amounts when you would like your cookies to be thicker. And while I think cornstarch does aid in making your cookie slightly thicker, what I find it does best is leave the insides of your cookie more tender by softening the proteins in the flour. So you get a slight crisp on the outside of your cookie while being soft on the inside!
#4 – A Little Bit More Flour
This is a fine line for sure…too much flour and you’ll end up with cakey, dry cookies, but a little bit more paired with the higher bake temp = perfectly thick cookies!
Large Cookie Scoop
Large Cookie Scoop
Can I Freeze These Chocolate Chip Walnut Cookies?
Yes!! Like I said above, this recipe doesn’t have to be chilled before you bake them, BUT you can absolutely freeze the dough and save it for later…OR you can freeze your cookies after they’ve been baked! Here’s how:
Freezing the Dough
Simply prepare the recipe as written through step #6. DOn’t worry about spacing the dough out on the baking sheet, you can place the portioned dough close together to fit all your scoops on one baking sheet.
Then flash freeze all the dough balls for 45-ish minutes, until they are solid. Then place the dough balls into a large zip-top bag and freeze for up to 30 days.
To bake the dough you don’t have to worry about thawing the dough out, but I would reduce the baking temp to 375°F if you are baking them from frozen!
Freezing the Already Baked Cookies
If you end up with too many cookies, so ahead and make sure they are cooled completely, and place them in a large zip-top bag or a plastic container and freeze them for up to 30 days!
Thaw them at room temperature and you can even pop them back into a 350°F oven for 3 minutes to heat them back up!
Do You HAVE To Use Walnuts In This Cookie Recipe?
Nope! You really don’t. I am actually not a huge fan of nuts in my cookies, so I have made these with AND without the nuts! You can even decrease the amount of nuts in the recipe to 1 cup if you want to start slowly! BUT if you’re a fan of nuts, you can also get creative with your options:
Pecans. This is an easy swap out!
Pistachios. Chop them up to add another layer of flavor to your cookies!
Peanuts. This could be really good!
Macadamia Nuts. Swap out the chocolate for white chocolate and you could have an extra thick version of my White Chocolate Macadamia Nut Cookies !
Still Looking For More Chocolate Chip Cookies? Try These:

**10.** <https://www.spatuladesserts.com/chocolate-chip-walnut-cookies/>

Spatula Desserts
Chocolate Chip Walnut Cookies (VIDEO)
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Print Recipe
These easy chocolate chip walnut cookies are a delicious way to give the nut lovers in your family a sweet treat. Semi-sweet dark chocolate chips, chopped walnuts, and a sprinkle of bright sea salt to balance the flavors make this an indulgent cookie to enjoy during those darker evenings as we move into fall and winter. Everyone will love the chewy texture and the gooey inside that is the hallmark of the best chocolate chip walnut cookies!
Jump to:
Chocolate Chip Walnut Cookies (VIDEO)
🌟 Why this is the best chocolate chip and walnut cookie recipe
Thick and Fudgy – This walnut chocolate chip cookie recipe will give you a satisfyingly thick and fudgy cookie to sink your teeth into.
Chewy texture – Follow my simple method of chilling the dough, using the right amount of flour, and correct baking time for that chewy walnut chocolate chip cookie you dreamed of.
Delicious gooey center – The perfect cookie should melt in your mouth with that delectable soft gooeyness. This is achieved by using the right amount of butter - don't skimp on this. Taking the cookies out of the oven before they are completely done will also help you avoid a dry, crumbly cookie.
The perfect balance of nuts and chocolate – I recommend using the best ingredients you can afford if you want to bake the tastiest cookies. A combination of high-quality dark chocolate, toasted walnuts, and a sprinkle of sea salt creates a full-on flavor experience that will blow you away.
Quick and easy – Even if you’re a beginner in the kitchen, this walnut chocolate chip cookie recipe is a cinch to make with amazing results to impress your family and friends.
Detailed, comprehensive recipe – You'll be a star baker because I’ve written the most detailed and comprehensive chocolate chip walnut cookie recipe you’ll find. No tip or trick has been left out.
📝 Ingredient notes
Gather the finest ingredients to make your walnut chocolate chip cookies the tastiest cookies ever!
Butter: These cookies are made with unsalted butter which helps you control the salt content. Take the butter out of the fridge one hour before baking to bring it to room temperature so it’s easier to mix in with the other ingredients. Make sure it’s not too soft though as this will result in an oily batter.
White sugar: I like to use a combination of white granulated and brown sugar in cookies. That way the molasses flavor is perfectly balanced and not too overpowering.
Brown sugar: The brown sugar gives the cookies a molasses flavor. Choose light brown sugar for a milder flavor or dark brown sugar for a richer molasses taste. Please read my sugar guide for more information about the different types of sugar and how to use them in baking.
Egg: As you’ll find in most baking recipes, room-temperature eggs work best.
Flour: Make sure to sift the flour before using it to remove any lumps so it combines nicely into a smooth dough. All-purpose flour works perfectly well, but you could use a blend of low-protein flour (pastry flour) and high-protein flour (bread flour). Check out my flour guide for more info.
Walnut flour: The walnut flour makes these cookies extra nutty, giving them a depth of flavor. If not available you can roast some walnuts and process them with the flour in a food processor or blender.
Salt: Adding salt to your dessert recipes wakes up your tongue and brings to life each individual flavor, creating harmony in the overall taste. Don’t leave it out, especially in recipes that contain chocolate.
Baking soda: I use a teaspoon baking soda as the raising agent because it helps the cookies spread and contributes to the crackly surface.
Walnuts: An earthy, fruity nut with a hint of tartness that goes great with the sweet chocolate. If the walnuts you buy are not roasted it’s worth toasting them for a few minutes in a dry skillet or in the oven to bring out the nutty flavor. Feel free to leave them untoasted though as they will anyway bake in the oven! Of course, you can substitute it with other nuts eg. pecans, check my pecans vs walnuts article for more information.
Chocolate chips: Use high-quality dark chocolate chips. Look for brands with 70 percent cocoa or higher for a more sophisticated flavor. You can substitute dark chocolate with milk chocolate but the taste will be much sweeter.
🛒 You’ll find detailed measurements for all ingredients in the printable version of the Recipe Card at the bottom of this post
👩‍🍳 How to make this recipe
1. Step-by-step process of making chocolate chip cookies with walnuts
This walnut chocolate chip cookie recipe is simple, but for perfect cookies, follow my detailed tutorial. For best results use a digital scale, (for accurate measuring) softened butter, and a room-temperature egg. Let’s begin!
Cream the room-temperature butter with the brown and white sugar using the electric hand mixer until the sugar is incorporated.
Mix the egg into the butter and sugar just until combined.
Sift the all-purpose flour and mix it with the walnut flour, salt, and baking soda. Add this dry mixture to the wet ingredients and use a rubber spatula to gently combine.
Fold in the chocolate chips and chopped walnuts. Leave a handful aside for placing on top of the cookies before baking.
Prepare 2 baking sheets by lining them with parchment paper.
Using a cookie scoop, spoon, or your hands divide the cookie dough into 10 equal-sized balls. A digital scale can come in handy if you want to get each cookie the exact same size. Place 5 on each baking tray leaving enough space between them to spread.
Press some more chocolate chips and chopped walnuts on the surface of the cookies.
Put the chocolate chip walnut cookies into the fridge to rest for an hour before baking
💡 Top Tip: If you’re rolling the balls by hand, wet your hands first to stop the dough from sticking to your fingers, or if the dough is too soft, place it into the fridge for 30 minutes.
2. How to avoid flat walnut and chocolate chip cookies
Did your cookies spread too much? Check out my guide on why cookies came out flat and how to fix them . You won't get deliciously thick chocolate chip walnut cookies if you skip the all-important chilling time. Once the dough is prepared, chill it for at least an hour prior to baking. Otherwise, the dough will be too warm, and the cookies will spread too quickly in the oven resulting in dry flat discs.
Note: You may have seen recipes on the internet for "no chill chocolate chip walnut cookie dough" and think this will save you time, but these recipes will probably result in a much drier cookie because you need to use more flour to compensate.
💡 Top Tip: If you don't have time to wait for the cookies to chill in the fridge, pop them in the freezer for 20 mins.
3. How to bake these cookies
For any baking, always preheat your oven. The cookies need to be baked at 175°C / 347°F (no fan) but as the temperature of the oven will drop when you open the door it’s best to preheat 20°C/68°F higher and then adjust the temperature once the cookies are in the oven.
I recommend using a digital oven thermometer for the most accuracy. This helps avoid over or under-baking your cookies so they come out just right.
Preheat the oven to 175°C/347°F (no fan).
After 1 hour of chilling time, bake the cookies for 15 minutes as follows: Bake the cookies for 10 minutes. By now they will have already spread but aren't quite baked through. Place even more walnuts and chocolate chips on top.
Pop them back in and bake them for another 5 minutes at 175°C / 347°F. As each oven is different you might need to adjust the times slightly.
The chocolate chip walnut cookies are ready when the edge looks baked and the middle is slightly gooey but not raw.
Leave them in the tray for about five minutes until they are partly set. Remove them from the parchment and place them on a wire cooling rack.
The last step is to sprinkle them with sea salt.
Enjoy! Your delicious homemade chocolate chip walnut cookies are best eaten fresh while they are still warm and the chocolate is melted. The cookies will set as they cool, and you can store them at room temperature for a few days in an air-tight container.
If, for some reason, you forgot your cookies in the oven, check my how to fix burnt cookies guide .
💡 Top Tip: Nothing beats warm freshly baked cookies, but if you’ve still got some leftover the next day reheat them in a microwave or preheated oven for that just-baked experience.
4. What makes the walnut cookies thick & fudgy
The secret to the perfect thick and fudgy cookie is getting the right ratio of ingredients, chilling the dough, and baking the cookies at the correct temperature.
If the butter content is not higher than the flour content you won’t get that fudgy, gooey center. Luckily in this recipe, the ratio of flour to butter is ideal.
As mentioned before, if the dough is not chilled before baking, the warm dough will spread more quickly in the oven resulting in flat cookies.
You also want to avoid overbaking the cookies as this could make them go dry. Even if your cookies look slightly underdone (but not runny in the middle) when you take them out, they will set on cooling leaving you with thick, fudgy cookies.
💡 Top Tip: A digital oven thermometer is a game changer in baking even for a super simple recipe like cookies because even a few degrees too hot could sabotage your baking efforts.
🎓 Expert tips
Choose to bake with excellent-quality dark chocolate to get the most luxurious cookies. The intensity of the cocoa elevates the flavor to make them extra special.
Toasting the walnuts enhances their flavor which makes the cookies even tastier. It’s an extra step you can prepare in advance. Simply lay the walnuts on a baking sheet and toast in the oven for 175°C/ 347°F for 5 – 10 minutes until they smell nutty. Then once they’re cool you can add them to the dough.
You don't have to be too fussy about making your cookie dough balls perfectly smooth before baking. You want the dough a bit rough for a nice crackly baked surface.
To avoid crumbly dry cookies, only mix the dough until it just comes together.
If you want a tighter, round shape you can shape each cookie with a large cookie cutter while they are still warm.
Don’t be afraid to slightly underbake the cookies if you prefer chewy chocolate chip walnut cookies.
Chilling the dough is an essential step. If you’re really short on time, you can pop the dough in the freezer for 20 mins.
Feel free to experiment with spices eg. cinnamon or pumpkin pie spice can be a great addition to your walnut chocolate chip cookies
A sprinkle of sea salt is a must because it’s essential for balancing the flavors and bringing out the great chocolatey and nutty taste.
You can easily half the recipe and make only 5 cookies if you prefer to make small batch chocolate chip walnut cookies, or feel free to double the recipe
Homemade walnut butter would be excellent to drizzle over these cookies
🥣 Equipment notes
Having the right tools for the recipe will make baking these easy chocolate chip cookies with walnuts a breeze.
Often in baking, the difference between success and failure boils down to the accuracy of your measurements. That’s why it’s better to use a digital scale to measure your ingredients. You just can’t get the same precision with measuring cups. If for some reason still using measuring cups, you might want to check out my tablespoons to cup conversion article .
An electric hand mixture will save your arm muscles and incorporate the sugar and butter in no time.
You will also need a rubber spatula to combine the wet and dry mixtures. It’s best to do this step by hand because you could overmix using an electric mixture which would incorporate too much air and activate the gluten making the cookies dry and hard.
The dial on your oven is not always completely accurate. A digital oven thermometer will ensure that you set the oven at exactly the correct temperature it needs to be.
To maintain the crispness and chewiness of your cookies as they cool use a cooling rack so the air can circulate around them.
❓Recipe FAQs
Are walnuts the best nuts to use in cookies?
Not necessarily, but walnuts and chocolate are a flavor match made in heaven which is why this recipe is a classic. The walnuts can be substituted for other nuts such as hazelnut, pecan, or pistachios.
How do I store my walnut chocolate chip cookies?
These cookies will keep well in an airtight container or jar for 1-2 days in a cool dry place like a kitchen cupboard. To serve warm, pop them in the microwave for a few seconds or in a preheated oven for a few minutes.
Can I freeze the cookie dough?
Yes, you can freeze the cookie dough balls. For the cookie dough, it’s best to make it into balls and place them on a lined baking sheet. Flash-freeze the balls for 60 minutes then put them in a sealable plastic bag. Store them like this for up to a month. You can bake from frozen, but you’ll have to adjust the cooking time or set them on the kitchen counter for half an hour to thaw before baking.
Can I freeze the baked chocolate chip cookies with walnuts?
The baked cookies can be frozen if you’ve made too many. Pop the cookies in a sealable bag and store them in the freezer for up to thirty days. They can be thawed quite quickly at room temperature, or use the microwave or a preheated oven to reheat them.
What makes cookies fluffy or flat?
I use European-style butter that has a higher fat content (82 percent) compared with most American brands (80 percent), which have a higher water content. This means the butter releases more steam when cooking which can result in a fluffier cookie.
Remember too, if your cookie dough is warm, the cookies will spread too quickly making them flat. So, always chill the dough if you want thick cookies!
Can I make the cookies egg-free?
You could if you want and they would still taste good. However, you wouldn’t get the same results. The egg helps with the structure and texture. The baking soda and gluten in the flour help with this too. That’s why for the best results, follow my recipe.
Why are my chocolate chip cookies hard and not chewy?
If your cookies are thin and hard, they might have spread too quickly in the oven. Perhaps the dough was too warm. If they’re quite thick, but hard it could be that you overbaked them or overmixed the batter. This can result in a harder cookie.
🍪 More Cookie Recipes

**chocolate chip walnut cookie recipe**

**1.** <https://lilluna.com/chocolate-chip-walnut-cookies/>

Jump to Recipe Jump to Video
Chocolate Chip Walnut Cookies are a sweet and crunchy twist on a classic. They’re sweet and salty will be your new favorite cookie!!
Chocolate Chip Walnut Cookies take our classic chocolate chip cookie recipe up a notch. Try Oatmeal , Mint , or Double Chocolate Chip Cookies for more family faves!
Classic Cookies with Extra Crunch
Who doesn’t love delicious fresh-baked chocolate chip cookies ? Fresh baked cookies are a favorite in this house. They are a perfect after school snack or for sharing.
I took our classic chocolate chip cookie recipe and added a bit of crunch! Chocolate Chip Walnut Cookies may be even better than the original, especially if you’re a fan of nuts.
You can easily add your favorite nut, but I’ve used walnuts. Serve these up with a cool glass of milk or turn into a vanilla ice cream sandwich and enjoy!!
How to Make Them
PREP. Heat oven to 350°F.
WET INGREDIENTS. Cream butter, oil and sugars in stand mixer (or with hand mixer in a large bowl). Add eggs and beat until fluffy.
DRY INGREDIENTS. Add baking soda, salt, baking powder, vanilla extract and flour and mix until incorporated.
SCOOP. Fold in chopped walnuts and chocolate chips and scoop with cookie scoop and roll into ball and place on a lightly greased baking sheet.
BAKE. Bake at 350 for 8-10 minutes. Once you pull them out of the oven, let the cookies cool on a wire rack.
Variations
Change the Chips: Easily replace the chocolate chips with other flavors like white
Chocolate
Dark chocolate
Recipe Tips
I use a cookie scoop for ease and to ensure all the cookies have the same amount of dough.
Mini Cookies: use a smaller cookie scoop and reduce the bake time.
Thicker or Puffier Cookie: you can add ¼ cup more flour to the dough. You can also try using ½ cup shortening in place of the vegetable oil.
Chewy Cookie: try using dark brown sugar instead of light brown sugar. You can also increase the amount of brown sugar to 1 ½ cups and reduce the white sugar to ½ cup.
Flatter Crispy Cookies: you can use melted butter. Another idea is to decrease the amount of brown sugar. Use ½ cup brown sugar and 1 ½ cups white sugar.
Crisp/Soft Center: Chill the dough in the fridge for 30-60 minutes before baking it for a crisp cookie with a soft center.
Cool: Allow the cookies to cool on the pan for a few minutes before transferring them to a cooling rack.
Picture Perfect: After placing each ball of dough onto the baking pan top the cookies with 2-3 chopped walnuts and 2-3 more chocolate chips.
How to Store
STORE the cookies in both dough form or after they have been baked.
Dough: Cover or wrap the cookie dough tightly with plastic wrap and store it in the fridge for 1-2 days. For longer storage wrap the dough in plastic and again with foil and store it in the freezer for up to 3 months. Thaw before shaping and baking.
You can also shape cookie dough balls before freezing. Place the dough balls on a sheet and then into the freezer. Once solid, transfer them to an airtight freezer safe container. This makes it easy to grab as few or as many balls of dough as you wish to bake. Thaw for about 15 minutes before baking.
Baked: Once the cookies have cooled you can keep them in an airtight container on the counter for 3-4 days. Placing a piece of white bread into the container as well will help keep the cookies soft.
For longer storage, I like to place 2 cookies into a fold top sandwich bag and then place them in a freezer safe container. This makes them easy to grab and hand out as a snack or toss into lunch boxes. They can freeze for up to 3 months.
For more nutty desserts, try:

**2.** <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

2 large eggs, at room temperature
1 1/2 teaspoons pure vanilla extract
12 ounces semisweet chocolate chips (2 cups)
1 cup coarsely chopped walnuts or pecans, lightly toasted (optional)
Directions
Preheat the oven to 350°F and position racks in the middle and lower thirds of the oven. In a medium bowl, whisk the flour with the baking soda and salt.
In a large bowl, using a handheld electric mixer, beat the butter at medium speed until creamy. Add the brown sugar and granulated sugar and beat until light and fluffy. Add the eggs and vanilla and beat until smooth. At low speed, beat in the dry ingredients. Stir in the chocolate chips and nuts.
Arrange tablespoons of the cookie dough at least 1 1/2 inches apart on two large baking sheets and bake for about 11 minutes for soft and chewy cookies, about 13 minutes for chewy cookies or about 16 minutes for crisp cookies. Let the cookies cool on the baking sheets for 2 minutes before transferring them to wire racks.
Â© Fredrika StjÃ¤rne
Make ahead
The cookies can be stored in an airtight container between sheets of wax paper for up to 2 days.
Originally appeared: September 2003

**3.** <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

Home > Recipes > Dessert > Chocolate Chip Walnut Cookies
Chocolate Chip Walnut Cookies
Jump to Recipe
5 from 42 ratings
Chocolate Chip Walnut Cookies are soft and chewy with a little extra crunch. They’re the perfect combination of sweet and salty, made from the best recipe for chocolate chip cookies!
For more delicious Dessert Recipes , be sure to check out my Seven Layer Magic Bars , Fudgy Dark Chocolate Brownies , and No Bake Key Lime Pie .
Cookies are my kids’ absolute favorite treat to make. We make them all the time, and in all kinds of variations.
Whenever I want a cookie with a little bit of a salty crunch, I like to make Chocolate Chip Walnut Cookies. They’re buttery and have the perfect nutty flavor. They also start with my favorite chocolate chip cookie base, which never fails and never disappoints!
It’s seriously the best recipe. Simple to prepare, no chilling required, and they come out great every time. I’ve also got a special tip to share with you that will make your Chocolate Chip Walnut Cookies simply outstanding! Keep reading to find out.
Ingredients for Chocolate Chip Walnut Cookies
Ingredient measurements and full instructions are located in the recipe card below.
unsalted butter
How to Make Chocolate Chip Walnut Cookies – Step by Step
Ingredient measurements and full instructions are located in the recipe card below.
Step 1: Mix wet ingredients
Add butter, sugars, eggs, and vanilla extract to a large bowl and beat until creamy.
Step 2: Combine dry ingredients
In a separate bowl, sift together the baking soda, salt, and flour. Gradually add the dry ingredients to butter/sugar mixture, beating over low speed.
Step 3: Add chocolate chips and walnuts
Add chocolate chips and walnuts to the dough. Drop dough by rounded tablespoons onto baking sheets.
Step 4: Bake
Add a few more chocolate chips and walnuts to the top of the dough balls. Bake for 10-12 minutes, then cool completely on a wire rack.
Chocolate Chip Walnut Cookies – Tips and Notes
Line the sheet pan with parchment paper. This will help prevent the cookies from burning on the bottom and spreading/sticking to the pan. It also makes clean up much easier.
Use a cookie scoop to help scoop out the dough. You can also use a coffee scoop, which is what I use a lot. I use a 2 Tablespoon coffee scoop to scoop and mold my dough. This helps keep all of your chocolate chip cookies uniform in shape and size so that they will bake evenly.
Use vanilla bean paste in place of vanilla extract. I LOVE using vanilla bean paste when baking. It gives such great depth of flavor and richness to baked goods. If you can find vanilla bean paste at your grocery store (I buy mine from Trader Joe’s) you can do an even 1:1 swap with the vanilla extract. Try it some time!
Recipe Variations: you can replace the walnuts with chopped pecans, macadamia nuts, or any other kind of chopped nut you prefer. You can also leave them out entirely and add another 3/4 cup of chocolate chips in its place!
My Favorite Cookie Baking Tip – Increase the Oven Temperature!
Most chocolate chip cookie recipes recommend baking at 350 degrees Fahrenheit (176 degrees Celsius.) This is a solid approach if you enjoy a thinner, more crisp cookie. However, if you like a thicker cookie with a softer center (like I do!), baking at 375 degrees Fahrenheit (190 degrees Celsius) for a slightly shorter period of time will give you excellent results. The higher temperature crisps the edges while allowing the center to remain nice and soft. You also bake them for a few minutes less than you would at 350 so they don’t spread as much.
How to Store
Store fully baked and cooled cookies in an airtight container on the counter for up to 3 days.
How to Freeze
To freeze, place the prepared cookie dough into a freezer safe container and freeze for up to 3 months. I like to go ahead and roll the dough into balls before freezing so that they are ready to bake when you take them out of the freezer.
You can either thaw the dough in the fridge before baking, or you can bake them frozen by adding 2-4 minutes onto your bake time.
To freeze fully baked Chocolate Chip Walnut Cookies, place in a freezer safe container or zipper freezer bag and freeze for up to 3 months. Thaw on the counter before enjoying.
More Cookie Recipes You Should Try!

**4.** <https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-chip-walnut-cookies-12348245>

Directions
Sift the flour, kosher salt, baking powder and baking soda together into a large bowl.
Beat the butter and brown sugar in another large bowl with an electric mixer on medium-high speed, scraping down the sides of the bowl as needed, until pale and fluffy, about 4 minutes. (Use the paddle attachment for a stand mixer.) Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low. Add the dry ingredients and beat until combined. Fold in the chocolate chunks and walnuts by hand.
Press plastic wrap directly onto the surface of the dough and refrigerate for at least 1 hour or up to overnight.
Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment.
Use a 2-ounce ice cream scoop to scoop half the dough onto the prepared baking sheets, spacing about 2 inches apart (you should have about 8 cookies, roughly 3 1/2-ounces each, per baking sheet). Sprinkle the flaky sea salt on top of the dough balls.
Bake, rotating the pans from top to bottom and front to back halfway through, until the cookies are golden around the edges but still soft in the middle, 18 to 20 minutes. Let them cool for 10 minutes on the baking sheets, then transfer to a wire rack to cool completely, about 30 minutes.
Store the cookies in a tightly sealed container at room temperature for up to 5 days.
Tools You May Need
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Tools You May Need

**5.** <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

Print Recipe
These cookies are a spin off of my favorite chocolate chip cookie recipe that includes a special ingredient to make them extra good: instant pudding mix.
Instant pudding mix is the “secret” ingredient to make cookies perfectly chewy and soft while still having a slightly crunchy exterior.
That with the walnuts and chocolate chips and you have an amazing cookie if I do say so myself. And, well, I do.
These cookies are chewy, full of chocolate, and tasty walnuts!
How to make walnut chocolate chip cookies?
Cream the butter, sugars and vanilla
Add in the eggs one at a time
Add in the flour, vanilla instant pudding mix, salt, and baking soda
Fold in the chocolate and chopped walnuts
Bake at 375°F for 8-11 minutes
When are chocolate chip walnut cookies are done?
The cookie are done when they are lightly browned on top.
Slightly golden brown means it's perfectly baked!
What kind of instant pudding mix should you use?
I love using instant vanilla pudding mix. You can try a butterscotch or even chocolate for a tasty spin (like I do here in my double chocolate pudding cookies ).
Make sure to add the pudding mix straight from the box and not as pudding.
What kind of chocolate should you use?
Most of the time I will use semi-sweet chocolate chips.
If I want big chunks of chocolate I will substitute ½ cup of chocolate chips for 4 oz of chopped semi sweet chocolate bar.
Either way you make it these are full of chocolaty goodness!
Adding chopped chocolate gives cookie a little extra something!
Can you freeze chocolate chip walnut cookie dough?
Yes. I like to make the dough and then scoop into balls.
Place the dough balls in a zip lock baggie and freeze for up to a month.
I love making these for family get togethers!
How to bake frozen cookie dough?
You can thaw the dough in the fridge overnight and bake like normal, or bake frozen by increasing the bake time by only a minute or two.
How to store cookies?
Store baked cookies in an airtight container or ziplock baggie.
Cookies are best eaten within 3-4 days.
These cookies get eaten up so fast whenever I make them!
Do you have to use walnuts in these cookies?
Nope. You can leave the nuts out completely or substitute other nuts!
Any way you make them these cookies are amazing!
Make sure to check out my s’mores cookies , lucky charm cookies , and my red velvet cake cookies !
Don't forget to pin this recipe!
Watch how to make this recipe!
Want more? Subscribe to my newsletter and follow along on Facebook , Pinterest and Instagram for all of the latest updates.
Walnut Chocolate Chip Cookies
Author: Lisa
The perfect Walnut Chocolate Chip Cookie, chewy, chocolaty, and full of delicious walnuts. These cookies come together quickly and are perfect so satisfy your cookie needs!
4.85 from 44 votes

**6.** <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

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If You Like THICK Cookies These Chocolate Chip Walnut Cookies Are For You!
I have no shortage of chocolate chip cookie recipes here on my site. I hope you have made a few of them, but if you haven’t, todays recipe is a good place to start! These Chocolate Chip Walnut Cookies are thick, buttery, loaded with chocolate and yep, walnuts! They are very similar to the famous Levain Chocolate Chip Cookies in NYC, so if you’re a fan of their gooey, giant cookies, these will be right up your alley!
Whether you are a fan of nuts in your cookies or not, this is THE cookie recipe for you if you like THICK cookies! I’m going to show you the super easy tricks to making the thickest cookies ever!
How To Make THICK Cookies!
Ok, I am going to share a few tricks with you today that are super easy, and kind of life-changing if you are into thick cookies. This chocolate chip cookie recipe might end up being your most favorite ever because it’s pretty perfect if you are in love with giant cookies like I am! Sure, I really do enjoy a crispy cookie from time to time, but when I crave chocolate chip cookies, the cozy, buttery, melty chocolate is what I’m after. And these beauties deliver…BIG TIME!
#1 – Increase Your Oven Temp!
So most chocolate chip cookie recipes call for you to bake them at 350°F. BUT let’s think about that…I’ve tested cookie recipes at different temps and have found the higher the oven temp, the less the cookies spread. Makes sense.
AND it’s an amazing trick to keeping your cookies soft on the inside, because since you’re baking them at a higher temp, the outsides get browned more quickly, leaving the insides slightly under-baked. Kind of like searing your cookie! You do it for meat, so I thought, why not try the same idea for cookies. Turns out, it works PERFECTLY!
#2 – Use COLD Butter
You can achieve the same effect by chilling your dough, so that’s always an option, of course. BUT if you don’t want to wait for your dough to chill, use cold butter and it will aid in preventing the cookies from spreading as much! Of course, chilling the dough helps deepen the flavor as well, so that’s a benefit of that, but I’m just here to tell you it isn’t necessary!
#3 – Cornstarch
Cornstarch is a thickening agent, so it makes sense to add it to cookie dough in small amounts when you would like your cookies to be thicker. And while I think cornstarch does aid in making your cookie slightly thicker, what I find it does best is leave the insides of your cookie more tender by softening the proteins in the flour. So you get a slight crisp on the outside of your cookie while being soft on the inside!
#4 – A Little Bit More Flour
This is a fine line for sure…too much flour and you’ll end up with cakey, dry cookies, but a little bit more paired with the higher bake temp = perfectly thick cookies!
Large Cookie Scoop
Large Cookie Scoop
Can I Freeze These Chocolate Chip Walnut Cookies?
Yes!! Like I said above, this recipe doesn’t have to be chilled before you bake them, BUT you can absolutely freeze the dough and save it for later…OR you can freeze your cookies after they’ve been baked! Here’s how:
Freezing the Dough
Simply prepare the recipe as written through step #6. DOn’t worry about spacing the dough out on the baking sheet, you can place the portioned dough close together to fit all your scoops on one baking sheet.
Then flash freeze all the dough balls for 45-ish minutes, until they are solid. Then place the dough balls into a large zip-top bag and freeze for up to 30 days.
To bake the dough you don’t have to worry about thawing the dough out, but I would reduce the baking temp to 375°F if you are baking them from frozen!
Freezing the Already Baked Cookies
If you end up with too many cookies, so ahead and make sure they are cooled completely, and place them in a large zip-top bag or a plastic container and freeze them for up to 30 days!
Thaw them at room temperature and you can even pop them back into a 350°F oven for 3 minutes to heat them back up!
Do You HAVE To Use Walnuts In This Cookie Recipe?
Nope! You really don’t. I am actually not a huge fan of nuts in my cookies, so I have made these with AND without the nuts! You can even decrease the amount of nuts in the recipe to 1 cup if you want to start slowly! BUT if you’re a fan of nuts, you can also get creative with your options:
Pecans. This is an easy swap out!
Pistachios. Chop them up to add another layer of flavor to your cookies!
Peanuts. This could be really good!
Macadamia Nuts. Swap out the chocolate for white chocolate and you could have an extra thick version of my White Chocolate Macadamia Nut Cookies !
Still Looking For More Chocolate Chip Cookies? Try These:

**7.** <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

Grandbaby Cakes
Print Recipe
Nothing is better than walnut chocolate chip cookies right out of the oven. The combination of crunchy walnuts and gooey chocolate is captivating, and it creates a chewy texture that melts in your mouth. Every bite is filled with delightful flavors that make these walnut chocolate chip cookies one of my favorite cookies. I am so proud to share the recipe with you – once you try these amazing cookies I’m sure you’ll fall in love!
If you’re loving on these cookies you’ll want to try my White Chocolate Chai Butter Cookies , Lemon Crinkle Cookies , and Dark Chocolate and Cranberry Oatmeal Cookies . All with delicious flavor combinations everyone will love!
Table of Contents
Nutrition
Why you’ll love this Recipe
Crunchy, chewy, chocolaty, and nutty are just a few ways to describe this walnut chocolate chip cookie. Warm semi-sweet chocolate bits with the nuttiness and crunch of walnuts scattered throughout will make you fall in love with this recipe.
Share these cookies with your family, friends, or coworkers. They’ll go fast sitting amongst a cookie or dessert table for sure!
Not a walnut lover? Feel free to use any of your favorite nuts, you might be surprised how different nuts change the texture and flavor profile. Science!
Ingredients
Not much more than pantry baking staples for this one! Get your hands on a fresh bag of walnuts and you’ll be good to go!
All-Purpose Flour will need to be spooned into the measuring cup and leveled. This prevents the use of too much flour which creates dense cookies.
Cornstarch adding cornstarch allows your cookie to become softer and chewier.
Salt enhances flavor and helps to balance the sweetness.
Baking Powder & Baking Soda leaven the cookies and create structure. Be sure that both ingredients are fresh and active.
Unsalted Butter softened to room temperature
Granulated Sugar
Brown Sugar will create a lovely caramel flavor, use dark brown sugar for a deeper caramelized flavor. The brown sugar should be packed for this recipe.
Egg & Egg Yolks should be at room temperature.
Pure Vanilla Extract adds flavor and aroma. Pure vanilla extract or vanilla bean paste produces the best result.
Chocolate Chips fill these cookies with ooey-gooey chocolate, so be sure to choose your favorite kind.
Fisher Nuts Walnuts Halves and Pieces are my favorite and my go-to for walnuts but pick your favorite brand.
How To Make Walnut Chocolate Chip Cookies
Preheat oven to 350 degrees. In a medium-sized bowl, whisk together flour, cornstarch, salt, baking powder, and baking soda and put aside.
In the bowl of your mixer, add butter and both granulated and brown sugars and cream together for 3-4 minutes on high until light and fluffy.
Next, add in eggs one at a time beating until incorporated. Then add in pure vanilla extract and beat until smooth.
Turn down your mixer to low and add the flour mixture in three intervals beating after each addition until well combined. Lastly, add in 1 1/2 cups of chocolate chips and WalnutHalves and Pieces.
Place dough in the refrigerator for at least 1 hour. Two hours is even better.
Scoop cookie dough into balls the size of a tablespoon and place on a parchment paper-lined cookie sheet at least 1 1/2 inches apart. Press more chocolate chips on top of each ball before baking.
Bake 10-13 minutes then allow cookies to cool for at least 4-5 minutes then serve.
Storing
Walnut chocolate chip cookies will last in an airtight container at room temperature for up to 5 days, and longer if stored in the refrigerator.
Freezing Baked Cookies: Baked cookies will keep in the freezer for up to 3 or 4 weeks. After baking, allow the cookies to cool completely. Place them in a single layer on a parchment-lined baking sheet to freeze them, then store them in a freezer-safe zip-top storage bag labeled with the date.
Freezing Cookie Dough: This is a perfect option if you’re holiday prepping, or would like to save some for a later date. Scoop out your cookie dough balls and place them on a parchment-lined baking sheet, stick them in the freezer for 2-4 hours until hardened. Store the dough balls in a freezer-safe container or bag for up to 3 months.
How To Warm Up Cookies
If you love the warmth of freshly baked cookies, I totally get it! There’s nothing like it. If you want to make leftover cookies feel fresh from the oven, here are some ways to reheat them!
Microwave: The simplest and all it takes is a few seconds. The only downside is it doesn’t crisp up the edges!
Oven or air fryer: Preheat the oven or air fryer to 325° and then heat cookies for about 2-3 minutes
Walnut Chocolate Chip Cookie Variations
Walnuts and chocolate chips are a delightful classic combination, but sometimes it’s okay to play outside of the rules. Here are a few swaps and additions you might love.
Swap out chocolate chips for a semi-sweet chocolate bar. Use approximately 12-16 ounces of chocolate bar in place of the 2 cups of chocolate chips.
Make your cookies stand out by placing a few walnut and chocolate pieces on top of your cookie before or even after baking. The residual heat will slightly melt the chocolate on top.
Brown butter is a game changer, don’t be afraid of it! Check out my Brown Butter Chocolate Chip Cookies for easy-follow instructions on browning butter for this recipe.
Expert Tips And FAQs
Do not skip the chilling of the dough. It is crucial for making sure that your dough doesn’t spread too much creating a thin cookie that is nothing like the chewy cookie you want here.
What is the secret to chewy cookies?
Adding cornstarch is going to put you on the right track in creating soft chewy cookies, combine that with the additional egg yolk and brown sugar. You’re looking at a thick, soft, and chewy walnut chocolate chip cookie. A perfect combination.
More Grand Baby Cakes Cookie Recipes

**8.** <https://sweetsbyelise.com/walnut-chocolate-chip-cookies/>

Sweets by Elise
6.5 Did you make this recipe?
I'm the biggest chocolate chip cookie fan. Check out these Bakery Chocolate Chip Cookies for my famous, most popular cookie recipe on the blog! I also have these Chocolate Chip Cookies without Brown Sugar for classic cookies when you only have granulated sugar around!
If you are also into walnuts, take a look at this Chocolate Walnut Cake for the moistest chocolate cake with a gorgeous nutty crunch! Or, dive into these Dark Chocolate Walnut Brownies for a fudgy, shiny brownie packed with walnuts!
Ingredients
Unsalted Butter: You’ll melt your butter for flavor and moisture in every bite! Using melted butter also makes this a no-mixer recipe!
Light Brown Sugar & Granulated Sugar: Both sugars work together for flavor, moisture, and structure.
Egg: An egg at room temperature adds structure and chewiness.
Vanilla Extract: Vanilla extract rounds out the flavor of these cookies.
All Purpose Flour: All purpose flour, measured properly, creates soft and chewy cookies.
Baking Powder & Baking Soda: Together, both of these leavening agents give these cookies their rise and create gorgeous, thick domes!
Salt: Salt enhances the flavor and brings out sweetness.
Chocolate Chips: I use a combination of mini chocolate chips, regular chocolate chips, and large chocolate chips inside of the cookies.
Walnuts: You'll want to use chopped walnuts for evenly dispersed crunch! Not a walnut fan? Sub them for pecans, peanuts... whatever nut you'd like!
Step by Step Process
STEP 1: Preheat your oven to 350 degrees Fahrenheit. Line baking sheets with parchment paper to ensure the cookies come off of the pans cleanly after baking.
STEP 2: In a large bowl, use a whisk to mix melted unsalted butter, light brown sugar, granulated sugar, room temperature egg, room temperature egg yolk, and vanilla extract together.
STEP 3: Add all purpose flour, baking soda, and salt to the dough. Use a rubber spatula to fold the ingredients into the dough until smooth.
STEP 4: Then, pour the chocolate chips and chopped walnuts into the cookie dough. Use a rubber spatula to fold the chocolate chips and walnuts in until evenly dispersed.
STEP 7: Roll each dough ball into 2- 2 ½ tablespoon dough balls (55-60g of batter). Top each dough ball with additional chocolate chips for a bakery-style look.
STEP 8: Bake the cookies for 9-11 minutes or until the edges are golden in color, the tops are light pale, and the center is just slightly soft.
Frequently Asked Questions
What is the secret to chewy cookies?
Make sure to measure your flour with a measuring scale or by spooning flour into the measuring cups before leveling off the top with a knife. Bake the cookies only until the centers look slightly soft, the tops are light golden brown, and the edges are just starting to turn golden in color. Overbaking will lead to dry cookies.
Do I have to use walnuts?
No! You can leave the walnuts out completely or substitute them for another nut of your choice!
How do I store chocolate chip cookies?
These cookies should be stored in an airtight container, tightly covered, or individually wrapped. You can keep them at room temperature for up to 4 days or in the freezer for up to 4 months.
Expert Tips
Measure flour properly for soft and chewy cookies using a measuring scale to measure 245g exactly or by using a spoon to transfer flour from your container to your measuring cup
Use a mix of different types and sizes of chocolate chips in these cookies for best flavor and texture
Push additional chocolate chips and chopped walnuts into the tops of your dough balls before baking
Related Recipes
Category: Cookies, Chocolate Chips, Walnuts
Method: Bake

**9.** <https://sugarandcharm.com/chocolate-chip-walnut-cookies>

Home » Recipes » Chewy Chocolate Chip Walnut Cookies
Chewy Chocolate Chip Walnut Cookies
February 28, 2023
Jump to Recipe
The best buttery and chewy chocolate chip walnut cookies you’ll ever taste! The combination of chocolate chunks and walnuts gives these cookies the perfect balance of sweet and savory. They’re super easy to make with just a few pantry staples.
If you’re looking for more cookie recipes, try our butterless chocolate chip cookies , the best oatmeal chocolate chip cookies , and our chocolate cherry chunk cookies !
I made these cookies and they were gone in a few hours! I love that they don’t have a lot of flour in them, making them chewy cookies with crispy edges. The chocolate chunks and walnuts really stand out in this recipe.
I’m not a fan of cakey cookies, especially with nuts, which is why I created this recipe. These are the perfect chocolate chip walnut cookies ever!
How to Make Chocolate Chip Walnut Cookies
Table of Contents
Ingredient Notes
This recipe uses simple ingredients, you can find at your local grocery store.
All-Purpose Flour – The main structure of the cookie. It helps bind the wet and dry ingredients and gives the cookie its shape. Make sure you measure the flour properly when baking. You can use wheat flour for this recipe if you prefer.
Baking Soda – Acts as a leavening agent and helps make the cookies fluffy and light.
Salt – Adds flavor and ensures chocolate chunks and walnuts are evenly distributed throughout the cookie.
Unsalted Butter – Gives the cookies a rich, buttery flavor and helps them get a crispy edge and chewy middles.
Granulated Sugar – Adds sweetness to the cookie.
Brown Sugar – Give the cookies a deeper sweetness and chewy texture. Use dark brown sugar or light brown sugar.
Eggs – Act as a binder and help the cookies hold together while they bake. Use organic, large eggs when possible.
Vanilla Extract – Add flavor and aroma.
Almond Extract – Adds complexity to the cookie’s flavor.
Rolled Oats – Give the chocolate chip walnut cookies texture, allowing them to hold their shape better.
Dark Chocolate Chunks – We love the way dark chocolate compliments the walnuts in this cookie. However, you can use semi-sweet chocolate chips, mill chocolate chips, or any chocolate chunk you want!
Walnuts – We do not finely chop the walnuts, instead, we roughly chop them so they have texture and stick out of the cookie. It gives the cookies a nutty flavor, crunch, and depth.
Directions
Here’s how you make these chewy chocolate chip walnut cookies:
Preheat oven to 350°F.
Sift baking soda, salt, and flour together in a medium bowl.
In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth.
Beat in the egg and the vanilla and almond extract.
Turn the electric mixer to low and slowly add in the flour mixture.
Beat on low to medium, scraping down the sides and bottom of the bowl.
Add in the chocolate chunks, oats, and walnuts and mix on low until all ingredients are incorporated.
Using a cookie scooper scoop dough balls and place them on a cookie sheet lined with parchment paper.
Bake the cookies for 10 to 11 minutes until golden brown.
Let the cookies slightly cool on a cookie rack and serve warm and freeze the rest!
How to Store Chocolate Chip Walnut Cookies
These chocolate chip walnut cookies can be stored in an airtight container on the counter for up to 3 days or in the refrigerator for up to 5 days. They can also be frozen for up to 3 months. To reheat, place in the oven at 350°F for 3 to 4 minutes.
Storing Cookie Dough
If you want to make chocolate chip walnut cookies ahead of time, store the cookie dough in an airtight container in the refrigerator for up to 5 days. Let the cookie dough sit at room temperature for 15-20 minutes before scooping and baking.
Recipe Variations
Add two tablespoons of cocoa powder to the flour and chocolate chips for chocolate lovers.
If you want a spicier cookie, add 1 teaspoon of ground cinnamon or a pinch of nutmeg.
Add chocolate chips and extra walnuts to the batter for those with a sweet tooth.
Switch out walnuts for pecans.
Tips For Making Cookies
Use room-temperature ingredients, especially butter. This ensures that it emulsifies and prevents spreading while baking when it mixes with the sugar.
Use a cookie scooper for even cookies.
Cream the butter and sugars until light and fluffy.
When adding the chocolate chips and walnuts, fold them into the batter with a spatula. This will prevent chocolate chips and walnuts from sticking to the mixer paddle.
Bake time always varies depending on the actual oven temperature and locations, so check the cookies after 10 minutes.
Let the chocolate chip walnut cookies cool on the baking sheet before transferring them to a wire rack. This will help them stay together without breaking.
When to Serve
These chocolate chip walnut cookies are perfect for any occasion – afternoon snack, birthday party , holiday celebration , or just because! They can be eaten as is or served with a scoop of vanilla ice cream for an extra special treat.
More Cookie Recipes You’ll Love
If you love these cookies as much as we do, then you have to try these delicious recipes too:
Sift baking soda, salt, and flour together in a medium bowl.
In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth.
Beat in the egg and the vanilla and almond extract.
Turn the electric mixer to low and slowly add in the flour mixture.
Beat on low to medium, scraping down the sides and bottom of the bowl.
Add in the chocolate chips, oats, and chopped walnuts and mix on low until all ingredients are incorporated.
Using a cookie scooper, scoop a ball of cookie dough.
Place 9 cookies on a prepared baking sheet.
In a preheated 350-degree oven, bake the chocolate cherry chunk cookies for 10-11 minutes.
Let the cookies sit for 5 minutes, then move them to a cooling rack.
Notes
Use room-temperature ingredients, especially butter. This ensures that it emulsifies and prevents spreading while baking when it mixes with the sugar.
Use a cookie scooper for even cookies.
Cream the butter and sugars until light and fluffy.
When adding the chocolate chips and walnuts, fold them into the batter with a spatula. This will prevent chocolate chips and walnuts from sticking to the mixer paddle.
Bake time always varies depending on the actual oven temperature and locations, so check the cookies after 10 minutes.
Let the chocolate chip walnut cookies cool on the baking sheet before transferring them to a wire rack. This will help them stay together without breaking.
Nutrition
Calories: 212kcal | Carbohydrates: 22g | Protein: 3g | Fat: 13g | Saturated Fat: 7g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 2g | Trans Fat: 0.2g | Cholesterol: 23mg | Sodium: 40mg | Potassium: 122mg | Fiber: 1g | Sugar: 13g | Vitamin A: 191IU | Vitamin C: 0.1mg | Calcium: 48mg | Iron: 1mg
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**10.** <https://walnuts.org/recipe/chocolate-chip-walnut-cookie/>

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**chocolate chip walnut cookies**

**1.** <https://lilluna.com/chocolate-chip-walnut-cookies/>

Jump to Recipe Jump to Video
Chocolate Chip Walnut Cookies are a sweet and crunchy twist on a classic. They’re sweet and salty will be your new favorite cookie!!
Chocolate Chip Walnut Cookies take our classic chocolate chip cookie recipe up a notch. Try Oatmeal , Mint , or Double Chocolate Chip Cookies for more family faves!
Classic Cookies with Extra Crunch
Who doesn’t love delicious fresh-baked chocolate chip cookies ? Fresh baked cookies are a favorite in this house. They are a perfect after school snack or for sharing.
I took our classic chocolate chip cookie recipe and added a bit of crunch! Chocolate Chip Walnut Cookies may be even better than the original, especially if you’re a fan of nuts.
You can easily add your favorite nut, but I’ve used walnuts. Serve these up with a cool glass of milk or turn into a vanilla ice cream sandwich and enjoy!!
How to Make Them
PREP. Heat oven to 350°F.
WET INGREDIENTS. Cream butter, oil and sugars in stand mixer (or with hand mixer in a large bowl). Add eggs and beat until fluffy.
DRY INGREDIENTS. Add baking soda, salt, baking powder, vanilla extract and flour and mix until incorporated.
SCOOP. Fold in chopped walnuts and chocolate chips and scoop with cookie scoop and roll into ball and place on a lightly greased baking sheet.
BAKE. Bake at 350 for 8-10 minutes. Once you pull them out of the oven, let the cookies cool on a wire rack.
Variations
Change the Chips: Easily replace the chocolate chips with other flavors like white
Chocolate
Dark chocolate
Recipe Tips
I use a cookie scoop for ease and to ensure all the cookies have the same amount of dough.
Mini Cookies: use a smaller cookie scoop and reduce the bake time.
Thicker or Puffier Cookie: you can add ¼ cup more flour to the dough. You can also try using ½ cup shortening in place of the vegetable oil.
Chewy Cookie: try using dark brown sugar instead of light brown sugar. You can also increase the amount of brown sugar to 1 ½ cups and reduce the white sugar to ½ cup.
Flatter Crispy Cookies: you can use melted butter. Another idea is to decrease the amount of brown sugar. Use ½ cup brown sugar and 1 ½ cups white sugar.
Crisp/Soft Center: Chill the dough in the fridge for 30-60 minutes before baking it for a crisp cookie with a soft center.
Cool: Allow the cookies to cool on the pan for a few minutes before transferring them to a cooling rack.
Picture Perfect: After placing each ball of dough onto the baking pan top the cookies with 2-3 chopped walnuts and 2-3 more chocolate chips.
How to Store
STORE the cookies in both dough form or after they have been baked.
Dough: Cover or wrap the cookie dough tightly with plastic wrap and store it in the fridge for 1-2 days. For longer storage wrap the dough in plastic and again with foil and store it in the freezer for up to 3 months. Thaw before shaping and baking.
You can also shape cookie dough balls before freezing. Place the dough balls on a sheet and then into the freezer. Once solid, transfer them to an airtight freezer safe container. This makes it easy to grab as few or as many balls of dough as you wish to bake. Thaw for about 15 minutes before baking.
Baked: Once the cookies have cooled you can keep them in an airtight container on the counter for 3-4 days. Placing a piece of white bread into the container as well will help keep the cookies soft.
For longer storage, I like to place 2 cookies into a fold top sandwich bag and then place them in a freezer safe container. This makes them easy to grab and hand out as a snack or toss into lunch boxes. They can freeze for up to 3 months.
For more nutty desserts, try:

**2.** <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

Home > Recipes > Dessert > Chocolate Chip Walnut Cookies
Chocolate Chip Walnut Cookies
Jump to Recipe
5 from 42 ratings
Chocolate Chip Walnut Cookies are soft and chewy with a little extra crunch. They’re the perfect combination of sweet and salty, made from the best recipe for chocolate chip cookies!
For more delicious Dessert Recipes , be sure to check out my Seven Layer Magic Bars , Fudgy Dark Chocolate Brownies , and No Bake Key Lime Pie .
Cookies are my kids’ absolute favorite treat to make. We make them all the time, and in all kinds of variations.
Whenever I want a cookie with a little bit of a salty crunch, I like to make Chocolate Chip Walnut Cookies. They’re buttery and have the perfect nutty flavor. They also start with my favorite chocolate chip cookie base, which never fails and never disappoints!
It’s seriously the best recipe. Simple to prepare, no chilling required, and they come out great every time. I’ve also got a special tip to share with you that will make your Chocolate Chip Walnut Cookies simply outstanding! Keep reading to find out.
Ingredients for Chocolate Chip Walnut Cookies
Ingredient measurements and full instructions are located in the recipe card below.
unsalted butter
How to Make Chocolate Chip Walnut Cookies – Step by Step
Ingredient measurements and full instructions are located in the recipe card below.
Step 1: Mix wet ingredients
Add butter, sugars, eggs, and vanilla extract to a large bowl and beat until creamy.
Step 2: Combine dry ingredients
In a separate bowl, sift together the baking soda, salt, and flour. Gradually add the dry ingredients to butter/sugar mixture, beating over low speed.
Step 3: Add chocolate chips and walnuts
Add chocolate chips and walnuts to the dough. Drop dough by rounded tablespoons onto baking sheets.
Step 4: Bake
Add a few more chocolate chips and walnuts to the top of the dough balls. Bake for 10-12 minutes, then cool completely on a wire rack.
Chocolate Chip Walnut Cookies – Tips and Notes
Line the sheet pan with parchment paper. This will help prevent the cookies from burning on the bottom and spreading/sticking to the pan. It also makes clean up much easier.
Use a cookie scoop to help scoop out the dough. You can also use a coffee scoop, which is what I use a lot. I use a 2 Tablespoon coffee scoop to scoop and mold my dough. This helps keep all of your chocolate chip cookies uniform in shape and size so that they will bake evenly.
Use vanilla bean paste in place of vanilla extract. I LOVE using vanilla bean paste when baking. It gives such great depth of flavor and richness to baked goods. If you can find vanilla bean paste at your grocery store (I buy mine from Trader Joe’s) you can do an even 1:1 swap with the vanilla extract. Try it some time!
Recipe Variations: you can replace the walnuts with chopped pecans, macadamia nuts, or any other kind of chopped nut you prefer. You can also leave them out entirely and add another 3/4 cup of chocolate chips in its place!
My Favorite Cookie Baking Tip – Increase the Oven Temperature!
Most chocolate chip cookie recipes recommend baking at 350 degrees Fahrenheit (176 degrees Celsius.) This is a solid approach if you enjoy a thinner, more crisp cookie. However, if you like a thicker cookie with a softer center (like I do!), baking at 375 degrees Fahrenheit (190 degrees Celsius) for a slightly shorter period of time will give you excellent results. The higher temperature crisps the edges while allowing the center to remain nice and soft. You also bake them for a few minutes less than you would at 350 so they don’t spread as much.
How to Store
Store fully baked and cooled cookies in an airtight container on the counter for up to 3 days.
How to Freeze
To freeze, place the prepared cookie dough into a freezer safe container and freeze for up to 3 months. I like to go ahead and roll the dough into balls before freezing so that they are ready to bake when you take them out of the freezer.
You can either thaw the dough in the fridge before baking, or you can bake them frozen by adding 2-4 minutes onto your bake time.
To freeze fully baked Chocolate Chip Walnut Cookies, place in a freezer safe container or zipper freezer bag and freeze for up to 3 months. Thaw on the counter before enjoying.
More Cookie Recipes You Should Try!

**3.** <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

2 large eggs, at room temperature
1 1/2 teaspoons pure vanilla extract
12 ounces semisweet chocolate chips (2 cups)
1 cup coarsely chopped walnuts or pecans, lightly toasted (optional)
Directions
Preheat the oven to 350°F and position racks in the middle and lower thirds of the oven. In a medium bowl, whisk the flour with the baking soda and salt.
In a large bowl, using a handheld electric mixer, beat the butter at medium speed until creamy. Add the brown sugar and granulated sugar and beat until light and fluffy. Add the eggs and vanilla and beat until smooth. At low speed, beat in the dry ingredients. Stir in the chocolate chips and nuts.
Arrange tablespoons of the cookie dough at least 1 1/2 inches apart on two large baking sheets and bake for about 11 minutes for soft and chewy cookies, about 13 minutes for chewy cookies or about 16 minutes for crisp cookies. Let the cookies cool on the baking sheets for 2 minutes before transferring them to wire racks.
Â© Fredrika StjÃ¤rne
Make ahead
The cookies can be stored in an airtight container between sheets of wax paper for up to 2 days.
Originally appeared: September 2003

**4.** <https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-chip-walnut-cookies-12348245>

Directions
Sift the flour, kosher salt, baking powder and baking soda together into a large bowl.
Beat the butter and brown sugar in another large bowl with an electric mixer on medium-high speed, scraping down the sides of the bowl as needed, until pale and fluffy, about 4 minutes. (Use the paddle attachment for a stand mixer.) Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low. Add the dry ingredients and beat until combined. Fold in the chocolate chunks and walnuts by hand.
Press plastic wrap directly onto the surface of the dough and refrigerate for at least 1 hour or up to overnight.
Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment.
Use a 2-ounce ice cream scoop to scoop half the dough onto the prepared baking sheets, spacing about 2 inches apart (you should have about 8 cookies, roughly 3 1/2-ounces each, per baking sheet). Sprinkle the flaky sea salt on top of the dough balls.
Bake, rotating the pans from top to bottom and front to back halfway through, until the cookies are golden around the edges but still soft in the middle, 18 to 20 minutes. Let them cool for 10 minutes on the baking sheets, then transfer to a wire rack to cool completely, about 30 minutes.
Store the cookies in a tightly sealed container at room temperature for up to 5 days.
Tools You May Need
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Tools You May Need

**5.** <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

Print Recipe
These cookies are a spin off of my favorite chocolate chip cookie recipe that includes a special ingredient to make them extra good: instant pudding mix.
Instant pudding mix is the “secret” ingredient to make cookies perfectly chewy and soft while still having a slightly crunchy exterior.
That with the walnuts and chocolate chips and you have an amazing cookie if I do say so myself. And, well, I do.
These cookies are chewy, full of chocolate, and tasty walnuts!
How to make walnut chocolate chip cookies?
Cream the butter, sugars and vanilla
Add in the eggs one at a time
Add in the flour, vanilla instant pudding mix, salt, and baking soda
Fold in the chocolate and chopped walnuts
Bake at 375°F for 8-11 minutes
When are chocolate chip walnut cookies are done?
The cookie are done when they are lightly browned on top.
Slightly golden brown means it's perfectly baked!
What kind of instant pudding mix should you use?
I love using instant vanilla pudding mix. You can try a butterscotch or even chocolate for a tasty spin (like I do here in my double chocolate pudding cookies ).
Make sure to add the pudding mix straight from the box and not as pudding.
What kind of chocolate should you use?
Most of the time I will use semi-sweet chocolate chips.
If I want big chunks of chocolate I will substitute ½ cup of chocolate chips for 4 oz of chopped semi sweet chocolate bar.
Either way you make it these are full of chocolaty goodness!
Adding chopped chocolate gives cookie a little extra something!
Can you freeze chocolate chip walnut cookie dough?
Yes. I like to make the dough and then scoop into balls.
Place the dough balls in a zip lock baggie and freeze for up to a month.
I love making these for family get togethers!
How to bake frozen cookie dough?
You can thaw the dough in the fridge overnight and bake like normal, or bake frozen by increasing the bake time by only a minute or two.
How to store cookies?
Store baked cookies in an airtight container or ziplock baggie.
Cookies are best eaten within 3-4 days.
These cookies get eaten up so fast whenever I make them!
Do you have to use walnuts in these cookies?
Nope. You can leave the nuts out completely or substitute other nuts!
Any way you make them these cookies are amazing!
Make sure to check out my s’mores cookies , lucky charm cookies , and my red velvet cake cookies !
Don't forget to pin this recipe!
Watch how to make this recipe!
Want more? Subscribe to my newsletter and follow along on Facebook , Pinterest and Instagram for all of the latest updates.
Walnut Chocolate Chip Cookies
Author: Lisa
The perfect Walnut Chocolate Chip Cookie, chewy, chocolaty, and full of delicious walnuts. These cookies come together quickly and are perfect so satisfy your cookie needs!
4.85 from 44 votes

**6.** <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
You'll also sign up to get new recipes in your inbox.
Δ
If You Like THICK Cookies These Chocolate Chip Walnut Cookies Are For You!
I have no shortage of chocolate chip cookie recipes here on my site. I hope you have made a few of them, but if you haven’t, todays recipe is a good place to start! These Chocolate Chip Walnut Cookies are thick, buttery, loaded with chocolate and yep, walnuts! They are very similar to the famous Levain Chocolate Chip Cookies in NYC, so if you’re a fan of their gooey, giant cookies, these will be right up your alley!
Whether you are a fan of nuts in your cookies or not, this is THE cookie recipe for you if you like THICK cookies! I’m going to show you the super easy tricks to making the thickest cookies ever!
How To Make THICK Cookies!
Ok, I am going to share a few tricks with you today that are super easy, and kind of life-changing if you are into thick cookies. This chocolate chip cookie recipe might end up being your most favorite ever because it’s pretty perfect if you are in love with giant cookies like I am! Sure, I really do enjoy a crispy cookie from time to time, but when I crave chocolate chip cookies, the cozy, buttery, melty chocolate is what I’m after. And these beauties deliver…BIG TIME!
#1 – Increase Your Oven Temp!
So most chocolate chip cookie recipes call for you to bake them at 350°F. BUT let’s think about that…I’ve tested cookie recipes at different temps and have found the higher the oven temp, the less the cookies spread. Makes sense.
AND it’s an amazing trick to keeping your cookies soft on the inside, because since you’re baking them at a higher temp, the outsides get browned more quickly, leaving the insides slightly under-baked. Kind of like searing your cookie! You do it for meat, so I thought, why not try the same idea for cookies. Turns out, it works PERFECTLY!
#2 – Use COLD Butter
You can achieve the same effect by chilling your dough, so that’s always an option, of course. BUT if you don’t want to wait for your dough to chill, use cold butter and it will aid in preventing the cookies from spreading as much! Of course, chilling the dough helps deepen the flavor as well, so that’s a benefit of that, but I’m just here to tell you it isn’t necessary!
#3 – Cornstarch
Cornstarch is a thickening agent, so it makes sense to add it to cookie dough in small amounts when you would like your cookies to be thicker. And while I think cornstarch does aid in making your cookie slightly thicker, what I find it does best is leave the insides of your cookie more tender by softening the proteins in the flour. So you get a slight crisp on the outside of your cookie while being soft on the inside!
#4 – A Little Bit More Flour
This is a fine line for sure…too much flour and you’ll end up with cakey, dry cookies, but a little bit more paired with the higher bake temp = perfectly thick cookies!
Large Cookie Scoop
Large Cookie Scoop
Can I Freeze These Chocolate Chip Walnut Cookies?
Yes!! Like I said above, this recipe doesn’t have to be chilled before you bake them, BUT you can absolutely freeze the dough and save it for later…OR you can freeze your cookies after they’ve been baked! Here’s how:
Freezing the Dough
Simply prepare the recipe as written through step #6. DOn’t worry about spacing the dough out on the baking sheet, you can place the portioned dough close together to fit all your scoops on one baking sheet.
Then flash freeze all the dough balls for 45-ish minutes, until they are solid. Then place the dough balls into a large zip-top bag and freeze for up to 30 days.
To bake the dough you don’t have to worry about thawing the dough out, but I would reduce the baking temp to 375°F if you are baking them from frozen!
Freezing the Already Baked Cookies
If you end up with too many cookies, so ahead and make sure they are cooled completely, and place them in a large zip-top bag or a plastic container and freeze them for up to 30 days!
Thaw them at room temperature and you can even pop them back into a 350°F oven for 3 minutes to heat them back up!
Do You HAVE To Use Walnuts In This Cookie Recipe?
Nope! You really don’t. I am actually not a huge fan of nuts in my cookies, so I have made these with AND without the nuts! You can even decrease the amount of nuts in the recipe to 1 cup if you want to start slowly! BUT if you’re a fan of nuts, you can also get creative with your options:
Pecans. This is an easy swap out!
Pistachios. Chop them up to add another layer of flavor to your cookies!
Peanuts. This could be really good!
Macadamia Nuts. Swap out the chocolate for white chocolate and you could have an extra thick version of my White Chocolate Macadamia Nut Cookies !
Still Looking For More Chocolate Chip Cookies? Try These:

**7.** <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

Grandbaby Cakes
Print Recipe
Nothing is better than walnut chocolate chip cookies right out of the oven. The combination of crunchy walnuts and gooey chocolate is captivating, and it creates a chewy texture that melts in your mouth. Every bite is filled with delightful flavors that make these walnut chocolate chip cookies one of my favorite cookies. I am so proud to share the recipe with you – once you try these amazing cookies I’m sure you’ll fall in love!
If you’re loving on these cookies you’ll want to try my White Chocolate Chai Butter Cookies , Lemon Crinkle Cookies , and Dark Chocolate and Cranberry Oatmeal Cookies . All with delicious flavor combinations everyone will love!
Table of Contents
Nutrition
Why you’ll love this Recipe
Crunchy, chewy, chocolaty, and nutty are just a few ways to describe this walnut chocolate chip cookie. Warm semi-sweet chocolate bits with the nuttiness and crunch of walnuts scattered throughout will make you fall in love with this recipe.
Share these cookies with your family, friends, or coworkers. They’ll go fast sitting amongst a cookie or dessert table for sure!
Not a walnut lover? Feel free to use any of your favorite nuts, you might be surprised how different nuts change the texture and flavor profile. Science!
Ingredients
Not much more than pantry baking staples for this one! Get your hands on a fresh bag of walnuts and you’ll be good to go!
All-Purpose Flour will need to be spooned into the measuring cup and leveled. This prevents the use of too much flour which creates dense cookies.
Cornstarch adding cornstarch allows your cookie to become softer and chewier.
Salt enhances flavor and helps to balance the sweetness.
Baking Powder & Baking Soda leaven the cookies and create structure. Be sure that both ingredients are fresh and active.
Unsalted Butter softened to room temperature
Granulated Sugar
Brown Sugar will create a lovely caramel flavor, use dark brown sugar for a deeper caramelized flavor. The brown sugar should be packed for this recipe.
Egg & Egg Yolks should be at room temperature.
Pure Vanilla Extract adds flavor and aroma. Pure vanilla extract or vanilla bean paste produces the best result.
Chocolate Chips fill these cookies with ooey-gooey chocolate, so be sure to choose your favorite kind.
Fisher Nuts Walnuts Halves and Pieces are my favorite and my go-to for walnuts but pick your favorite brand.
How To Make Walnut Chocolate Chip Cookies
Preheat oven to 350 degrees. In a medium-sized bowl, whisk together flour, cornstarch, salt, baking powder, and baking soda and put aside.
In the bowl of your mixer, add butter and both granulated and brown sugars and cream together for 3-4 minutes on high until light and fluffy.
Next, add in eggs one at a time beating until incorporated. Then add in pure vanilla extract and beat until smooth.
Turn down your mixer to low and add the flour mixture in three intervals beating after each addition until well combined. Lastly, add in 1 1/2 cups of chocolate chips and WalnutHalves and Pieces.
Place dough in the refrigerator for at least 1 hour. Two hours is even better.
Scoop cookie dough into balls the size of a tablespoon and place on a parchment paper-lined cookie sheet at least 1 1/2 inches apart. Press more chocolate chips on top of each ball before baking.
Bake 10-13 minutes then allow cookies to cool for at least 4-5 minutes then serve.
Storing
Walnut chocolate chip cookies will last in an airtight container at room temperature for up to 5 days, and longer if stored in the refrigerator.
Freezing Baked Cookies: Baked cookies will keep in the freezer for up to 3 or 4 weeks. After baking, allow the cookies to cool completely. Place them in a single layer on a parchment-lined baking sheet to freeze them, then store them in a freezer-safe zip-top storage bag labeled with the date.
Freezing Cookie Dough: This is a perfect option if you’re holiday prepping, or would like to save some for a later date. Scoop out your cookie dough balls and place them on a parchment-lined baking sheet, stick them in the freezer for 2-4 hours until hardened. Store the dough balls in a freezer-safe container or bag for up to 3 months.
How To Warm Up Cookies
If you love the warmth of freshly baked cookies, I totally get it! There’s nothing like it. If you want to make leftover cookies feel fresh from the oven, here are some ways to reheat them!
Microwave: The simplest and all it takes is a few seconds. The only downside is it doesn’t crisp up the edges!
Oven or air fryer: Preheat the oven or air fryer to 325° and then heat cookies for about 2-3 minutes
Walnut Chocolate Chip Cookie Variations
Walnuts and chocolate chips are a delightful classic combination, but sometimes it’s okay to play outside of the rules. Here are a few swaps and additions you might love.
Swap out chocolate chips for a semi-sweet chocolate bar. Use approximately 12-16 ounces of chocolate bar in place of the 2 cups of chocolate chips.
Make your cookies stand out by placing a few walnut and chocolate pieces on top of your cookie before or even after baking. The residual heat will slightly melt the chocolate on top.
Brown butter is a game changer, don’t be afraid of it! Check out my Brown Butter Chocolate Chip Cookies for easy-follow instructions on browning butter for this recipe.
Expert Tips And FAQs
Do not skip the chilling of the dough. It is crucial for making sure that your dough doesn’t spread too much creating a thin cookie that is nothing like the chewy cookie you want here.
What is the secret to chewy cookies?
Adding cornstarch is going to put you on the right track in creating soft chewy cookies, combine that with the additional egg yolk and brown sugar. You’re looking at a thick, soft, and chewy walnut chocolate chip cookie. A perfect combination.
More Grand Baby Cakes Cookie Recipes

**8.** <https://www.bakedambrosia.com/chocolate-chip-walnut-cookies/>

Home / Desserts / Cookies / Chocolate Chip Walnut Cookies
Chocolate Chip Walnut Cookies
Print Recipe
The BEST Chocolate Chip Walnut Cookies recipe that you’ll ever try is super simple to make and so delicious. The cookies have chewy centers with slightly crisp edges and are loaded with chocolate and walnuts.
There is nothing better than a batch of fresh baked cookies. I have lots of cookie recipes that I like to keep in rotation at my house including Homemade Milano Cookies, Koulourakia (Greek Butter Cookies), and Banana White Chocolate Chip Cookies. These Peanut Butter Stuffed Chocolate Cookies are also irresistible!
However, my absolute favorite cookies are chocolate chip cookies! These Chocolate Chip Walnut Cookies have definitely been a hit for the past few months and once you give them a try, you’ll understand why. They are chewy, slightly crisp and are loaded with chocolate and walnuts. If you are a fan of nuts in your cookies, these cookies are for you! And if you prefer your cookies without walnuts, you can most definitely leave them out and add a little bit more chocolate.
These Easy Chocolate Chip Walnut Cookies are made with just a few ingredients that you probably have on hand. They make a great treat or dessert and are perfect to share with friends and family.
Table of Contents show
HOW TO MAKE EASY CHOCOLATE CHIP WALNUT COOKIES:
Add softened butter and sugars to a mixer bowl and beat until creamy.
Next, add egg and vanilla, mixing until combined.
Add flour, baking powder, baking soda, salt, and cinnamon and mix thoroughly.
Next, fold in chocolate and chopped walnuts.
Scoop out cookie dough onto a lined baking sheet, top with more chocolate and walnuts, and refrigerate for 30 minutes.
Bake for 10-12 minutes top with flakey sea salt and enjoy!
HOW TO STORE COOKIES:
The best way to store chocolate chip walnut cookies is in an airtight container at room temperature. The cookies will stay fresh up to 5 days. You can also freeze the cookies in an airtight container for up to 3 months.
Unbaked cookie dough is great to freeze as well! Scoop out the cookie dough and form balls. Place the cookie dough balls onto a lined baking sheet and freeze for 30 minutes. After 30 minutes, transfer the dough balls into an airtight container or freezer safe zip top bag for up to 3 months. When you are ready to bake, bake the cookies as directed in the recipe. You may need to add an extra 1-2 minutes.
MY FAVORITE TOOLS FOR BAKING COOKIES:
Stand Mixer or Hand Mixer – I have both, but my stand mixer definitely gets used the most in my kitchen.
Half Sheet Pan – It’s great to have a few sheet pans on hand for baking large batches of cookies.
Parchment Paper – I always use parchment paper to bake cookies. They cookies bake evenly and the cleanup is minimal!
Cookie Scoop – Cookie scoops are a must have when portioning out cookie dough. They help you get even sized, perfect cookies every time!
Airtight Container – This airtight container is great for storing cookies on the counter top and in the freezer.
More cookie recipes you’ll love!

**9.** <https://sugarandcharm.com/chocolate-chip-walnut-cookies>

Home » Recipes » Chewy Chocolate Chip Walnut Cookies
Chewy Chocolate Chip Walnut Cookies
February 28, 2023
Jump to Recipe
The best buttery and chewy chocolate chip walnut cookies you’ll ever taste! The combination of chocolate chunks and walnuts gives these cookies the perfect balance of sweet and savory. They’re super easy to make with just a few pantry staples.
If you’re looking for more cookie recipes, try our butterless chocolate chip cookies , the best oatmeal chocolate chip cookies , and our chocolate cherry chunk cookies !
I made these cookies and they were gone in a few hours! I love that they don’t have a lot of flour in them, making them chewy cookies with crispy edges. The chocolate chunks and walnuts really stand out in this recipe.
I’m not a fan of cakey cookies, especially with nuts, which is why I created this recipe. These are the perfect chocolate chip walnut cookies ever!
How to Make Chocolate Chip Walnut Cookies
Table of Contents
Ingredient Notes
This recipe uses simple ingredients, you can find at your local grocery store.
All-Purpose Flour – The main structure of the cookie. It helps bind the wet and dry ingredients and gives the cookie its shape. Make sure you measure the flour properly when baking. You can use wheat flour for this recipe if you prefer.
Baking Soda – Acts as a leavening agent and helps make the cookies fluffy and light.
Salt – Adds flavor and ensures chocolate chunks and walnuts are evenly distributed throughout the cookie.
Unsalted Butter – Gives the cookies a rich, buttery flavor and helps them get a crispy edge and chewy middles.
Granulated Sugar – Adds sweetness to the cookie.
Brown Sugar – Give the cookies a deeper sweetness and chewy texture. Use dark brown sugar or light brown sugar.
Eggs – Act as a binder and help the cookies hold together while they bake. Use organic, large eggs when possible.
Vanilla Extract – Add flavor and aroma.
Almond Extract – Adds complexity to the cookie’s flavor.
Rolled Oats – Give the chocolate chip walnut cookies texture, allowing them to hold their shape better.
Dark Chocolate Chunks – We love the way dark chocolate compliments the walnuts in this cookie. However, you can use semi-sweet chocolate chips, mill chocolate chips, or any chocolate chunk you want!
Walnuts – We do not finely chop the walnuts, instead, we roughly chop them so they have texture and stick out of the cookie. It gives the cookies a nutty flavor, crunch, and depth.
Directions
Here’s how you make these chewy chocolate chip walnut cookies:
Preheat oven to 350°F.
Sift baking soda, salt, and flour together in a medium bowl.
In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth.
Beat in the egg and the vanilla and almond extract.
Turn the electric mixer to low and slowly add in the flour mixture.
Beat on low to medium, scraping down the sides and bottom of the bowl.
Add in the chocolate chunks, oats, and walnuts and mix on low until all ingredients are incorporated.
Using a cookie scooper scoop dough balls and place them on a cookie sheet lined with parchment paper.
Bake the cookies for 10 to 11 minutes until golden brown.
Let the cookies slightly cool on a cookie rack and serve warm and freeze the rest!
How to Store Chocolate Chip Walnut Cookies
These chocolate chip walnut cookies can be stored in an airtight container on the counter for up to 3 days or in the refrigerator for up to 5 days. They can also be frozen for up to 3 months. To reheat, place in the oven at 350°F for 3 to 4 minutes.
Storing Cookie Dough
If you want to make chocolate chip walnut cookies ahead of time, store the cookie dough in an airtight container in the refrigerator for up to 5 days. Let the cookie dough sit at room temperature for 15-20 minutes before scooping and baking.
Recipe Variations
Add two tablespoons of cocoa powder to the flour and chocolate chips for chocolate lovers.
If you want a spicier cookie, add 1 teaspoon of ground cinnamon or a pinch of nutmeg.
Add chocolate chips and extra walnuts to the batter for those with a sweet tooth.
Switch out walnuts for pecans.
Tips For Making Cookies
Use room-temperature ingredients, especially butter. This ensures that it emulsifies and prevents spreading while baking when it mixes with the sugar.
Use a cookie scooper for even cookies.
Cream the butter and sugars until light and fluffy.
When adding the chocolate chips and walnuts, fold them into the batter with a spatula. This will prevent chocolate chips and walnuts from sticking to the mixer paddle.
Bake time always varies depending on the actual oven temperature and locations, so check the cookies after 10 minutes.
Let the chocolate chip walnut cookies cool on the baking sheet before transferring them to a wire rack. This will help them stay together without breaking.
When to Serve
These chocolate chip walnut cookies are perfect for any occasion – afternoon snack, birthday party , holiday celebration , or just because! They can be eaten as is or served with a scoop of vanilla ice cream for an extra special treat.
More Cookie Recipes You’ll Love
If you love these cookies as much as we do, then you have to try these delicious recipes too:
Sift baking soda, salt, and flour together in a medium bowl.
In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth.
Beat in the egg and the vanilla and almond extract.
Turn the electric mixer to low and slowly add in the flour mixture.
Beat on low to medium, scraping down the sides and bottom of the bowl.
Add in the chocolate chips, oats, and chopped walnuts and mix on low until all ingredients are incorporated.
Using a cookie scooper, scoop a ball of cookie dough.
Place 9 cookies on a prepared baking sheet.
In a preheated 350-degree oven, bake the chocolate cherry chunk cookies for 10-11 minutes.
Let the cookies sit for 5 minutes, then move them to a cooling rack.
Notes
Use room-temperature ingredients, especially butter. This ensures that it emulsifies and prevents spreading while baking when it mixes with the sugar.
Use a cookie scooper for even cookies.
Cream the butter and sugars until light and fluffy.
When adding the chocolate chips and walnuts, fold them into the batter with a spatula. This will prevent chocolate chips and walnuts from sticking to the mixer paddle.
Bake time always varies depending on the actual oven temperature and locations, so check the cookies after 10 minutes.
Let the chocolate chip walnut cookies cool on the baking sheet before transferring them to a wire rack. This will help them stay together without breaking.
Nutrition
Calories: 212kcal | Carbohydrates: 22g | Protein: 3g | Fat: 13g | Saturated Fat: 7g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 2g | Trans Fat: 0.2g | Cholesterol: 23mg | Sodium: 40mg | Potassium: 122mg | Fiber: 1g | Sugar: 13g | Vitamin A: 191IU | Vitamin C: 0.1mg | Calcium: 48mg | Iron: 1mg
Tried this Recipe? Tag me Today!Mention @sugarandcharm or tag us #sugarandcharm !
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**10.** <https://www.spatuladesserts.com/chocolate-chip-walnut-cookies/>

Spatula Desserts
Chocolate Chip Walnut Cookies (VIDEO)
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Print Recipe
These easy chocolate chip walnut cookies are a delicious way to give the nut lovers in your family a sweet treat. Semi-sweet dark chocolate chips, chopped walnuts, and a sprinkle of bright sea salt to balance the flavors make this an indulgent cookie to enjoy during those darker evenings as we move into fall and winter. Everyone will love the chewy texture and the gooey inside that is the hallmark of the best chocolate chip walnut cookies!
Jump to:
Chocolate Chip Walnut Cookies (VIDEO)
🌟 Why this is the best chocolate chip and walnut cookie recipe
Thick and Fudgy – This walnut chocolate chip cookie recipe will give you a satisfyingly thick and fudgy cookie to sink your teeth into.
Chewy texture – Follow my simple method of chilling the dough, using the right amount of flour, and correct baking time for that chewy walnut chocolate chip cookie you dreamed of.
Delicious gooey center – The perfect cookie should melt in your mouth with that delectable soft gooeyness. This is achieved by using the right amount of butter - don't skimp on this. Taking the cookies out of the oven before they are completely done will also help you avoid a dry, crumbly cookie.
The perfect balance of nuts and chocolate – I recommend using the best ingredients you can afford if you want to bake the tastiest cookies. A combination of high-quality dark chocolate, toasted walnuts, and a sprinkle of sea salt creates a full-on flavor experience that will blow you away.
Quick and easy – Even if you’re a beginner in the kitchen, this walnut chocolate chip cookie recipe is a cinch to make with amazing results to impress your family and friends.
Detailed, comprehensive recipe – You'll be a star baker because I’ve written the most detailed and comprehensive chocolate chip walnut cookie recipe you’ll find. No tip or trick has been left out.
📝 Ingredient notes
Gather the finest ingredients to make your walnut chocolate chip cookies the tastiest cookies ever!
Butter: These cookies are made with unsalted butter which helps you control the salt content. Take the butter out of the fridge one hour before baking to bring it to room temperature so it’s easier to mix in with the other ingredients. Make sure it’s not too soft though as this will result in an oily batter.
White sugar: I like to use a combination of white granulated and brown sugar in cookies. That way the molasses flavor is perfectly balanced and not too overpowering.
Brown sugar: The brown sugar gives the cookies a molasses flavor. Choose light brown sugar for a milder flavor or dark brown sugar for a richer molasses taste. Please read my sugar guide for more information about the different types of sugar and how to use them in baking.
Egg: As you’ll find in most baking recipes, room-temperature eggs work best.
Flour: Make sure to sift the flour before using it to remove any lumps so it combines nicely into a smooth dough. All-purpose flour works perfectly well, but you could use a blend of low-protein flour (pastry flour) and high-protein flour (bread flour). Check out my flour guide for more info.
Walnut flour: The walnut flour makes these cookies extra nutty, giving them a depth of flavor. If not available you can roast some walnuts and process them with the flour in a food processor or blender.
Salt: Adding salt to your dessert recipes wakes up your tongue and brings to life each individual flavor, creating harmony in the overall taste. Don’t leave it out, especially in recipes that contain chocolate.
Baking soda: I use a teaspoon baking soda as the raising agent because it helps the cookies spread and contributes to the crackly surface.
Walnuts: An earthy, fruity nut with a hint of tartness that goes great with the sweet chocolate. If the walnuts you buy are not roasted it’s worth toasting them for a few minutes in a dry skillet or in the oven to bring out the nutty flavor. Feel free to leave them untoasted though as they will anyway bake in the oven! Of course, you can substitute it with other nuts eg. pecans, check my pecans vs walnuts article for more information.
Chocolate chips: Use high-quality dark chocolate chips. Look for brands with 70 percent cocoa or higher for a more sophisticated flavor. You can substitute dark chocolate with milk chocolate but the taste will be much sweeter.
🛒 You’ll find detailed measurements for all ingredients in the printable version of the Recipe Card at the bottom of this post
👩‍🍳 How to make this recipe
1. Step-by-step process of making chocolate chip cookies with walnuts
This walnut chocolate chip cookie recipe is simple, but for perfect cookies, follow my detailed tutorial. For best results use a digital scale, (for accurate measuring) softened butter, and a room-temperature egg. Let’s begin!
Cream the room-temperature butter with the brown and white sugar using the electric hand mixer until the sugar is incorporated.
Mix the egg into the butter and sugar just until combined.
Sift the all-purpose flour and mix it with the walnut flour, salt, and baking soda. Add this dry mixture to the wet ingredients and use a rubber spatula to gently combine.
Fold in the chocolate chips and chopped walnuts. Leave a handful aside for placing on top of the cookies before baking.
Prepare 2 baking sheets by lining them with parchment paper.
Using a cookie scoop, spoon, or your hands divide the cookie dough into 10 equal-sized balls. A digital scale can come in handy if you want to get each cookie the exact same size. Place 5 on each baking tray leaving enough space between them to spread.
Press some more chocolate chips and chopped walnuts on the surface of the cookies.
Put the chocolate chip walnut cookies into the fridge to rest for an hour before baking
💡 Top Tip: If you’re rolling the balls by hand, wet your hands first to stop the dough from sticking to your fingers, or if the dough is too soft, place it into the fridge for 30 minutes.
2. How to avoid flat walnut and chocolate chip cookies
Did your cookies spread too much? Check out my guide on why cookies came out flat and how to fix them . You won't get deliciously thick chocolate chip walnut cookies if you skip the all-important chilling time. Once the dough is prepared, chill it for at least an hour prior to baking. Otherwise, the dough will be too warm, and the cookies will spread too quickly in the oven resulting in dry flat discs.
Note: You may have seen recipes on the internet for "no chill chocolate chip walnut cookie dough" and think this will save you time, but these recipes will probably result in a much drier cookie because you need to use more flour to compensate.
💡 Top Tip: If you don't have time to wait for the cookies to chill in the fridge, pop them in the freezer for 20 mins.
3. How to bake these cookies
For any baking, always preheat your oven. The cookies need to be baked at 175°C / 347°F (no fan) but as the temperature of the oven will drop when you open the door it’s best to preheat 20°C/68°F higher and then adjust the temperature once the cookies are in the oven.
I recommend using a digital oven thermometer for the most accuracy. This helps avoid over or under-baking your cookies so they come out just right.
Preheat the oven to 175°C/347°F (no fan).
After 1 hour of chilling time, bake the cookies for 15 minutes as follows: Bake the cookies for 10 minutes. By now they will have already spread but aren't quite baked through. Place even more walnuts and chocolate chips on top.
Pop them back in and bake them for another 5 minutes at 175°C / 347°F. As each oven is different you might need to adjust the times slightly.
The chocolate chip walnut cookies are ready when the edge looks baked and the middle is slightly gooey but not raw.
Leave them in the tray for about five minutes until they are partly set. Remove them from the parchment and place them on a wire cooling rack.
The last step is to sprinkle them with sea salt.
Enjoy! Your delicious homemade chocolate chip walnut cookies are best eaten fresh while they are still warm and the chocolate is melted. The cookies will set as they cool, and you can store them at room temperature for a few days in an air-tight container.
If, for some reason, you forgot your cookies in the oven, check my how to fix burnt cookies guide .
💡 Top Tip: Nothing beats warm freshly baked cookies, but if you’ve still got some leftover the next day reheat them in a microwave or preheated oven for that just-baked experience.
4. What makes the walnut cookies thick & fudgy
The secret to the perfect thick and fudgy cookie is getting the right ratio of ingredients, chilling the dough, and baking the cookies at the correct temperature.
If the butter content is not higher than the flour content you won’t get that fudgy, gooey center. Luckily in this recipe, the ratio of flour to butter is ideal.
As mentioned before, if the dough is not chilled before baking, the warm dough will spread more quickly in the oven resulting in flat cookies.
You also want to avoid overbaking the cookies as this could make them go dry. Even if your cookies look slightly underdone (but not runny in the middle) when you take them out, they will set on cooling leaving you with thick, fudgy cookies.
💡 Top Tip: A digital oven thermometer is a game changer in baking even for a super simple recipe like cookies because even a few degrees too hot could sabotage your baking efforts.
🎓 Expert tips
Choose to bake with excellent-quality dark chocolate to get the most luxurious cookies. The intensity of the cocoa elevates the flavor to make them extra special.
Toasting the walnuts enhances their flavor which makes the cookies even tastier. It’s an extra step you can prepare in advance. Simply lay the walnuts on a baking sheet and toast in the oven for 175°C/ 347°F for 5 – 10 minutes until they smell nutty. Then once they’re cool you can add them to the dough.
You don't have to be too fussy about making your cookie dough balls perfectly smooth before baking. You want the dough a bit rough for a nice crackly baked surface.
To avoid crumbly dry cookies, only mix the dough until it just comes together.
If you want a tighter, round shape you can shape each cookie with a large cookie cutter while they are still warm.
Don’t be afraid to slightly underbake the cookies if you prefer chewy chocolate chip walnut cookies.
Chilling the dough is an essential step. If you’re really short on time, you can pop the dough in the freezer for 20 mins.
Feel free to experiment with spices eg. cinnamon or pumpkin pie spice can be a great addition to your walnut chocolate chip cookies
A sprinkle of sea salt is a must because it’s essential for balancing the flavors and bringing out the great chocolatey and nutty taste.
You can easily half the recipe and make only 5 cookies if you prefer to make small batch chocolate chip walnut cookies, or feel free to double the recipe
Homemade walnut butter would be excellent to drizzle over these cookies
🥣 Equipment notes
Having the right tools for the recipe will make baking these easy chocolate chip cookies with walnuts a breeze.
Often in baking, the difference between success and failure boils down to the accuracy of your measurements. That’s why it’s better to use a digital scale to measure your ingredients. You just can’t get the same precision with measuring cups. If for some reason still using measuring cups, you might want to check out my tablespoons to cup conversion article .
An electric hand mixture will save your arm muscles and incorporate the sugar and butter in no time.
You will also need a rubber spatula to combine the wet and dry mixtures. It’s best to do this step by hand because you could overmix using an electric mixture which would incorporate too much air and activate the gluten making the cookies dry and hard.
The dial on your oven is not always completely accurate. A digital oven thermometer will ensure that you set the oven at exactly the correct temperature it needs to be.
To maintain the crispness and chewiness of your cookies as they cool use a cooling rack so the air can circulate around them.
❓Recipe FAQs
Are walnuts the best nuts to use in cookies?
Not necessarily, but walnuts and chocolate are a flavor match made in heaven which is why this recipe is a classic. The walnuts can be substituted for other nuts such as hazelnut, pecan, or pistachios.
How do I store my walnut chocolate chip cookies?
These cookies will keep well in an airtight container or jar for 1-2 days in a cool dry place like a kitchen cupboard. To serve warm, pop them in the microwave for a few seconds or in a preheated oven for a few minutes.
Can I freeze the cookie dough?
Yes, you can freeze the cookie dough balls. For the cookie dough, it’s best to make it into balls and place them on a lined baking sheet. Flash-freeze the balls for 60 minutes then put them in a sealable plastic bag. Store them like this for up to a month. You can bake from frozen, but you’ll have to adjust the cooking time or set them on the kitchen counter for half an hour to thaw before baking.
Can I freeze the baked chocolate chip cookies with walnuts?
The baked cookies can be frozen if you’ve made too many. Pop the cookies in a sealable bag and store them in the freezer for up to thirty days. They can be thawed quite quickly at room temperature, or use the microwave or a preheated oven to reheat them.
What makes cookies fluffy or flat?
I use European-style butter that has a higher fat content (82 percent) compared with most American brands (80 percent), which have a higher water content. This means the butter releases more steam when cooking which can result in a fluffier cookie.
Remember too, if your cookie dough is warm, the cookies will spread too quickly making them flat. So, always chill the dough if you want thick cookies!
Can I make the cookies egg-free?
You could if you want and they would still taste good. However, you wouldn’t get the same results. The egg helps with the structure and texture. The baking soda and gluten in the flour help with this too. That’s why for the best results, follow my recipe.
Why are my chocolate chip cookies hard and not chewy?
If your cookies are thin and hard, they might have spread too quickly in the oven. Perhaps the dough was too warm. If they’re quite thick, but hard it could be that you overbaked them or overmixed the batter. This can result in a harder cookie.
🍪 More Cookie Recipes

**chocolate chip cookies with walnuts**

**1.** <https://lilluna.com/chocolate-chip-walnut-cookies/>

Jump to Recipe Jump to Video
Chocolate Chip Walnut Cookies are a sweet and crunchy twist on a classic. They’re sweet and salty will be your new favorite cookie!!
Chocolate Chip Walnut Cookies take our classic chocolate chip cookie recipe up a notch. Try Oatmeal , Mint , or Double Chocolate Chip Cookies for more family faves!
Classic Cookies with Extra Crunch
Who doesn’t love delicious fresh-baked chocolate chip cookies ? Fresh baked cookies are a favorite in this house. They are a perfect after school snack or for sharing.
I took our classic chocolate chip cookie recipe and added a bit of crunch! Chocolate Chip Walnut Cookies may be even better than the original, especially if you’re a fan of nuts.
You can easily add your favorite nut, but I’ve used walnuts. Serve these up with a cool glass of milk or turn into a vanilla ice cream sandwich and enjoy!!
How to Make Them
PREP. Heat oven to 350°F.
WET INGREDIENTS. Cream butter, oil and sugars in stand mixer (or with hand mixer in a large bowl). Add eggs and beat until fluffy.
DRY INGREDIENTS. Add baking soda, salt, baking powder, vanilla extract and flour and mix until incorporated.
SCOOP. Fold in chopped walnuts and chocolate chips and scoop with cookie scoop and roll into ball and place on a lightly greased baking sheet.
BAKE. Bake at 350 for 8-10 minutes. Once you pull them out of the oven, let the cookies cool on a wire rack.
Variations
Change the Chips: Easily replace the chocolate chips with other flavors like white
Chocolate
Dark chocolate
Recipe Tips
I use a cookie scoop for ease and to ensure all the cookies have the same amount of dough.
Mini Cookies: use a smaller cookie scoop and reduce the bake time.
Thicker or Puffier Cookie: you can add ¼ cup more flour to the dough. You can also try using ½ cup shortening in place of the vegetable oil.
Chewy Cookie: try using dark brown sugar instead of light brown sugar. You can also increase the amount of brown sugar to 1 ½ cups and reduce the white sugar to ½ cup.
Flatter Crispy Cookies: you can use melted butter. Another idea is to decrease the amount of brown sugar. Use ½ cup brown sugar and 1 ½ cups white sugar.
Crisp/Soft Center: Chill the dough in the fridge for 30-60 minutes before baking it for a crisp cookie with a soft center.
Cool: Allow the cookies to cool on the pan for a few minutes before transferring them to a cooling rack.
Picture Perfect: After placing each ball of dough onto the baking pan top the cookies with 2-3 chopped walnuts and 2-3 more chocolate chips.
How to Store
STORE the cookies in both dough form or after they have been baked.
Dough: Cover or wrap the cookie dough tightly with plastic wrap and store it in the fridge for 1-2 days. For longer storage wrap the dough in plastic and again with foil and store it in the freezer for up to 3 months. Thaw before shaping and baking.
You can also shape cookie dough balls before freezing. Place the dough balls on a sheet and then into the freezer. Once solid, transfer them to an airtight freezer safe container. This makes it easy to grab as few or as many balls of dough as you wish to bake. Thaw for about 15 minutes before baking.
Baked: Once the cookies have cooled you can keep them in an airtight container on the counter for 3-4 days. Placing a piece of white bread into the container as well will help keep the cookies soft.
For longer storage, I like to place 2 cookies into a fold top sandwich bag and then place them in a freezer safe container. This makes them easy to grab and hand out as a snack or toss into lunch boxes. They can freeze for up to 3 months.
For more nutty desserts, try:

**2.** <https://belleofthekitchen.com/chocolate-chip-walnut-cookies/>

Home > Recipes > Dessert > Chocolate Chip Walnut Cookies
Chocolate Chip Walnut Cookies
Jump to Recipe
5 from 42 ratings
Chocolate Chip Walnut Cookies are soft and chewy with a little extra crunch. They’re the perfect combination of sweet and salty, made from the best recipe for chocolate chip cookies!
For more delicious Dessert Recipes , be sure to check out my Seven Layer Magic Bars , Fudgy Dark Chocolate Brownies , and No Bake Key Lime Pie .
Cookies are my kids’ absolute favorite treat to make. We make them all the time, and in all kinds of variations.
Whenever I want a cookie with a little bit of a salty crunch, I like to make Chocolate Chip Walnut Cookies. They’re buttery and have the perfect nutty flavor. They also start with my favorite chocolate chip cookie base, which never fails and never disappoints!
It’s seriously the best recipe. Simple to prepare, no chilling required, and they come out great every time. I’ve also got a special tip to share with you that will make your Chocolate Chip Walnut Cookies simply outstanding! Keep reading to find out.
Ingredients for Chocolate Chip Walnut Cookies
Ingredient measurements and full instructions are located in the recipe card below.
unsalted butter
How to Make Chocolate Chip Walnut Cookies – Step by Step
Ingredient measurements and full instructions are located in the recipe card below.
Step 1: Mix wet ingredients
Add butter, sugars, eggs, and vanilla extract to a large bowl and beat until creamy.
Step 2: Combine dry ingredients
In a separate bowl, sift together the baking soda, salt, and flour. Gradually add the dry ingredients to butter/sugar mixture, beating over low speed.
Step 3: Add chocolate chips and walnuts
Add chocolate chips and walnuts to the dough. Drop dough by rounded tablespoons onto baking sheets.
Step 4: Bake
Add a few more chocolate chips and walnuts to the top of the dough balls. Bake for 10-12 minutes, then cool completely on a wire rack.
Chocolate Chip Walnut Cookies – Tips and Notes
Line the sheet pan with parchment paper. This will help prevent the cookies from burning on the bottom and spreading/sticking to the pan. It also makes clean up much easier.
Use a cookie scoop to help scoop out the dough. You can also use a coffee scoop, which is what I use a lot. I use a 2 Tablespoon coffee scoop to scoop and mold my dough. This helps keep all of your chocolate chip cookies uniform in shape and size so that they will bake evenly.
Use vanilla bean paste in place of vanilla extract. I LOVE using vanilla bean paste when baking. It gives such great depth of flavor and richness to baked goods. If you can find vanilla bean paste at your grocery store (I buy mine from Trader Joe’s) you can do an even 1:1 swap with the vanilla extract. Try it some time!
Recipe Variations: you can replace the walnuts with chopped pecans, macadamia nuts, or any other kind of chopped nut you prefer. You can also leave them out entirely and add another 3/4 cup of chocolate chips in its place!
My Favorite Cookie Baking Tip – Increase the Oven Temperature!
Most chocolate chip cookie recipes recommend baking at 350 degrees Fahrenheit (176 degrees Celsius.) This is a solid approach if you enjoy a thinner, more crisp cookie. However, if you like a thicker cookie with a softer center (like I do!), baking at 375 degrees Fahrenheit (190 degrees Celsius) for a slightly shorter period of time will give you excellent results. The higher temperature crisps the edges while allowing the center to remain nice and soft. You also bake them for a few minutes less than you would at 350 so they don’t spread as much.
How to Store
Store fully baked and cooled cookies in an airtight container on the counter for up to 3 days.
How to Freeze
To freeze, place the prepared cookie dough into a freezer safe container and freeze for up to 3 months. I like to go ahead and roll the dough into balls before freezing so that they are ready to bake when you take them out of the freezer.
You can either thaw the dough in the fridge before baking, or you can bake them frozen by adding 2-4 minutes onto your bake time.
To freeze fully baked Chocolate Chip Walnut Cookies, place in a freezer safe container or zipper freezer bag and freeze for up to 3 months. Thaw on the counter before enjoying.
More Cookie Recipes You Should Try!

**3.** <https://www.foodandwine.com/recipes/nutty-chocolate-chip-cookies>

2 large eggs, at room temperature
1 1/2 teaspoons pure vanilla extract
12 ounces semisweet chocolate chips (2 cups)
1 cup coarsely chopped walnuts or pecans, lightly toasted (optional)
Directions
Preheat the oven to 350°F and position racks in the middle and lower thirds of the oven. In a medium bowl, whisk the flour with the baking soda and salt.
In a large bowl, using a handheld electric mixer, beat the butter at medium speed until creamy. Add the brown sugar and granulated sugar and beat until light and fluffy. Add the eggs and vanilla and beat until smooth. At low speed, beat in the dry ingredients. Stir in the chocolate chips and nuts.
Arrange tablespoons of the cookie dough at least 1 1/2 inches apart on two large baking sheets and bake for about 11 minutes for soft and chewy cookies, about 13 minutes for chewy cookies or about 16 minutes for crisp cookies. Let the cookies cool on the baking sheets for 2 minutes before transferring them to wire racks.
Â© Fredrika StjÃ¤rne
Make ahead
The cookies can be stored in an airtight container between sheets of wax paper for up to 2 days.
Originally appeared: September 2003

**4.** <https://www.atablefullofjoy.com/walnut-chocolate-chip-cookies/>

Print Recipe
These cookies are a spin off of my favorite chocolate chip cookie recipe that includes a special ingredient to make them extra good: instant pudding mix.
Instant pudding mix is the “secret” ingredient to make cookies perfectly chewy and soft while still having a slightly crunchy exterior.
That with the walnuts and chocolate chips and you have an amazing cookie if I do say so myself. And, well, I do.
These cookies are chewy, full of chocolate, and tasty walnuts!
How to make walnut chocolate chip cookies?
Cream the butter, sugars and vanilla
Add in the eggs one at a time
Add in the flour, vanilla instant pudding mix, salt, and baking soda
Fold in the chocolate and chopped walnuts
Bake at 375°F for 8-11 minutes
When are chocolate chip walnut cookies are done?
The cookie are done when they are lightly browned on top.
Slightly golden brown means it's perfectly baked!
What kind of instant pudding mix should you use?
I love using instant vanilla pudding mix. You can try a butterscotch or even chocolate for a tasty spin (like I do here in my double chocolate pudding cookies ).
Make sure to add the pudding mix straight from the box and not as pudding.
What kind of chocolate should you use?
Most of the time I will use semi-sweet chocolate chips.
If I want big chunks of chocolate I will substitute ½ cup of chocolate chips for 4 oz of chopped semi sweet chocolate bar.
Either way you make it these are full of chocolaty goodness!
Adding chopped chocolate gives cookie a little extra something!
Can you freeze chocolate chip walnut cookie dough?
Yes. I like to make the dough and then scoop into balls.
Place the dough balls in a zip lock baggie and freeze for up to a month.
I love making these for family get togethers!
How to bake frozen cookie dough?
You can thaw the dough in the fridge overnight and bake like normal, or bake frozen by increasing the bake time by only a minute or two.
How to store cookies?
Store baked cookies in an airtight container or ziplock baggie.
Cookies are best eaten within 3-4 days.
These cookies get eaten up so fast whenever I make them!
Do you have to use walnuts in these cookies?
Nope. You can leave the nuts out completely or substitute other nuts!
Any way you make them these cookies are amazing!
Make sure to check out my s’mores cookies , lucky charm cookies , and my red velvet cake cookies !
Don't forget to pin this recipe!
Watch how to make this recipe!
Want more? Subscribe to my newsletter and follow along on Facebook , Pinterest and Instagram for all of the latest updates.
Walnut Chocolate Chip Cookies
Author: Lisa
The perfect Walnut Chocolate Chip Cookie, chewy, chocolaty, and full of delicious walnuts. These cookies come together quickly and are perfect so satisfy your cookie needs!
4.85 from 44 votes

**5.** <https://grandbaby-cakes.com/walnut-chocolate-chip-cookies/>

Grandbaby Cakes
Print Recipe
Nothing is better than walnut chocolate chip cookies right out of the oven. The combination of crunchy walnuts and gooey chocolate is captivating, and it creates a chewy texture that melts in your mouth. Every bite is filled with delightful flavors that make these walnut chocolate chip cookies one of my favorite cookies. I am so proud to share the recipe with you – once you try these amazing cookies I’m sure you’ll fall in love!
If you’re loving on these cookies you’ll want to try my White Chocolate Chai Butter Cookies , Lemon Crinkle Cookies , and Dark Chocolate and Cranberry Oatmeal Cookies . All with delicious flavor combinations everyone will love!
Table of Contents
Nutrition
Why you’ll love this Recipe
Crunchy, chewy, chocolaty, and nutty are just a few ways to describe this walnut chocolate chip cookie. Warm semi-sweet chocolate bits with the nuttiness and crunch of walnuts scattered throughout will make you fall in love with this recipe.
Share these cookies with your family, friends, or coworkers. They’ll go fast sitting amongst a cookie or dessert table for sure!
Not a walnut lover? Feel free to use any of your favorite nuts, you might be surprised how different nuts change the texture and flavor profile. Science!
Ingredients
Not much more than pantry baking staples for this one! Get your hands on a fresh bag of walnuts and you’ll be good to go!
All-Purpose Flour will need to be spooned into the measuring cup and leveled. This prevents the use of too much flour which creates dense cookies.
Cornstarch adding cornstarch allows your cookie to become softer and chewier.
Salt enhances flavor and helps to balance the sweetness.
Baking Powder & Baking Soda leaven the cookies and create structure. Be sure that both ingredients are fresh and active.
Unsalted Butter softened to room temperature
Granulated Sugar
Brown Sugar will create a lovely caramel flavor, use dark brown sugar for a deeper caramelized flavor. The brown sugar should be packed for this recipe.
Egg & Egg Yolks should be at room temperature.
Pure Vanilla Extract adds flavor and aroma. Pure vanilla extract or vanilla bean paste produces the best result.
Chocolate Chips fill these cookies with ooey-gooey chocolate, so be sure to choose your favorite kind.
Fisher Nuts Walnuts Halves and Pieces are my favorite and my go-to for walnuts but pick your favorite brand.
How To Make Walnut Chocolate Chip Cookies
Preheat oven to 350 degrees. In a medium-sized bowl, whisk together flour, cornstarch, salt, baking powder, and baking soda and put aside.
In the bowl of your mixer, add butter and both granulated and brown sugars and cream together for 3-4 minutes on high until light and fluffy.
Next, add in eggs one at a time beating until incorporated. Then add in pure vanilla extract and beat until smooth.
Turn down your mixer to low and add the flour mixture in three intervals beating after each addition until well combined. Lastly, add in 1 1/2 cups of chocolate chips and WalnutHalves and Pieces.
Place dough in the refrigerator for at least 1 hour. Two hours is even better.
Scoop cookie dough into balls the size of a tablespoon and place on a parchment paper-lined cookie sheet at least 1 1/2 inches apart. Press more chocolate chips on top of each ball before baking.
Bake 10-13 minutes then allow cookies to cool for at least 4-5 minutes then serve.
Storing
Walnut chocolate chip cookies will last in an airtight container at room temperature for up to 5 days, and longer if stored in the refrigerator.
Freezing Baked Cookies: Baked cookies will keep in the freezer for up to 3 or 4 weeks. After baking, allow the cookies to cool completely. Place them in a single layer on a parchment-lined baking sheet to freeze them, then store them in a freezer-safe zip-top storage bag labeled with the date.
Freezing Cookie Dough: This is a perfect option if you’re holiday prepping, or would like to save some for a later date. Scoop out your cookie dough balls and place them on a parchment-lined baking sheet, stick them in the freezer for 2-4 hours until hardened. Store the dough balls in a freezer-safe container or bag for up to 3 months.
How To Warm Up Cookies
If you love the warmth of freshly baked cookies, I totally get it! There’s nothing like it. If you want to make leftover cookies feel fresh from the oven, here are some ways to reheat them!
Microwave: The simplest and all it takes is a few seconds. The only downside is it doesn’t crisp up the edges!
Oven or air fryer: Preheat the oven or air fryer to 325° and then heat cookies for about 2-3 minutes
Walnut Chocolate Chip Cookie Variations
Walnuts and chocolate chips are a delightful classic combination, but sometimes it’s okay to play outside of the rules. Here are a few swaps and additions you might love.
Swap out chocolate chips for a semi-sweet chocolate bar. Use approximately 12-16 ounces of chocolate bar in place of the 2 cups of chocolate chips.
Make your cookies stand out by placing a few walnut and chocolate pieces on top of your cookie before or even after baking. The residual heat will slightly melt the chocolate on top.
Brown butter is a game changer, don’t be afraid of it! Check out my Brown Butter Chocolate Chip Cookies for easy-follow instructions on browning butter for this recipe.
Expert Tips And FAQs
Do not skip the chilling of the dough. It is crucial for making sure that your dough doesn’t spread too much creating a thin cookie that is nothing like the chewy cookie you want here.
What is the secret to chewy cookies?
Adding cornstarch is going to put you on the right track in creating soft chewy cookies, combine that with the additional egg yolk and brown sugar. You’re looking at a thick, soft, and chewy walnut chocolate chip cookie. A perfect combination.
More Grand Baby Cakes Cookie Recipes

**6.** <https://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-chip-walnut-cookies-12348245>

Directions
Sift the flour, kosher salt, baking powder and baking soda together into a large bowl.
Beat the butter and brown sugar in another large bowl with an electric mixer on medium-high speed, scraping down the sides of the bowl as needed, until pale and fluffy, about 4 minutes. (Use the paddle attachment for a stand mixer.) Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low. Add the dry ingredients and beat until combined. Fold in the chocolate chunks and walnuts by hand.
Press plastic wrap directly onto the surface of the dough and refrigerate for at least 1 hour or up to overnight.
Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment.
Use a 2-ounce ice cream scoop to scoop half the dough onto the prepared baking sheets, spacing about 2 inches apart (you should have about 8 cookies, roughly 3 1/2-ounces each, per baking sheet). Sprinkle the flaky sea salt on top of the dough balls.
Bake, rotating the pans from top to bottom and front to back halfway through, until the cookies are golden around the edges but still soft in the middle, 18 to 20 minutes. Let them cool for 10 minutes on the baking sheets, then transfer to a wire rack to cool completely, about 30 minutes.
Store the cookies in a tightly sealed container at room temperature for up to 5 days.
Tools You May Need
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Tools You May Need

**7.** <https://cookiesandcups.com/chocolate-chip-walnut-cookies/>

Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox!
You'll also sign up to get new recipes in your inbox.
Δ
If You Like THICK Cookies These Chocolate Chip Walnut Cookies Are For You!
I have no shortage of chocolate chip cookie recipes here on my site. I hope you have made a few of them, but if you haven’t, todays recipe is a good place to start! These Chocolate Chip Walnut Cookies are thick, buttery, loaded with chocolate and yep, walnuts! They are very similar to the famous Levain Chocolate Chip Cookies in NYC, so if you’re a fan of their gooey, giant cookies, these will be right up your alley!
Whether you are a fan of nuts in your cookies or not, this is THE cookie recipe for you if you like THICK cookies! I’m going to show you the super easy tricks to making the thickest cookies ever!
How To Make THICK Cookies!
Ok, I am going to share a few tricks with you today that are super easy, and kind of life-changing if you are into thick cookies. This chocolate chip cookie recipe might end up being your most favorite ever because it’s pretty perfect if you are in love with giant cookies like I am! Sure, I really do enjoy a crispy cookie from time to time, but when I crave chocolate chip cookies, the cozy, buttery, melty chocolate is what I’m after. And these beauties deliver…BIG TIME!
#1 – Increase Your Oven Temp!
So most chocolate chip cookie recipes call for you to bake them at 350°F. BUT let’s think about that…I’ve tested cookie recipes at different temps and have found the higher the oven temp, the less the cookies spread. Makes sense.
AND it’s an amazing trick to keeping your cookies soft on the inside, because since you’re baking them at a higher temp, the outsides get browned more quickly, leaving the insides slightly under-baked. Kind of like searing your cookie! You do it for meat, so I thought, why not try the same idea for cookies. Turns out, it works PERFECTLY!
#2 – Use COLD Butter
You can achieve the same effect by chilling your dough, so that’s always an option, of course. BUT if you don’t want to wait for your dough to chill, use cold butter and it will aid in preventing the cookies from spreading as much! Of course, chilling the dough helps deepen the flavor as well, so that’s a benefit of that, but I’m just here to tell you it isn’t necessary!
#3 – Cornstarch
Cornstarch is a thickening agent, so it makes sense to add it to cookie dough in small amounts when you would like your cookies to be thicker. And while I think cornstarch does aid in making your cookie slightly thicker, what I find it does best is leave the insides of your cookie more tender by softening the proteins in the flour. So you get a slight crisp on the outside of your cookie while being soft on the inside!
#4 – A Little Bit More Flour
This is a fine line for sure…too much flour and you’ll end up with cakey, dry cookies, but a little bit more paired with the higher bake temp = perfectly thick cookies!
Large Cookie Scoop
Large Cookie Scoop
Can I Freeze These Chocolate Chip Walnut Cookies?
Yes!! Like I said above, this recipe doesn’t have to be chilled before you bake them, BUT you can absolutely freeze the dough and save it for later…OR you can freeze your cookies after they’ve been baked! Here’s how:
Freezing the Dough
Simply prepare the recipe as written through step #6. DOn’t worry about spacing the dough out on the baking sheet, you can place the portioned dough close together to fit all your scoops on one baking sheet.
Then flash freeze all the dough balls for 45-ish minutes, until they are solid. Then place the dough balls into a large zip-top bag and freeze for up to 30 days.
To bake the dough you don’t have to worry about thawing the dough out, but I would reduce the baking temp to 375°F if you are baking them from frozen!
Freezing the Already Baked Cookies
If you end up with too many cookies, so ahead and make sure they are cooled completely, and place them in a large zip-top bag or a plastic container and freeze them for up to 30 days!
Thaw them at room temperature and you can even pop them back into a 350°F oven for 3 minutes to heat them back up!
Do You HAVE To Use Walnuts In This Cookie Recipe?
Nope! You really don’t. I am actually not a huge fan of nuts in my cookies, so I have made these with AND without the nuts! You can even decrease the amount of nuts in the recipe to 1 cup if you want to start slowly! BUT if you’re a fan of nuts, you can also get creative with your options:
Pecans. This is an easy swap out!
Pistachios. Chop them up to add another layer of flavor to your cookies!
Peanuts. This could be really good!
Macadamia Nuts. Swap out the chocolate for white chocolate and you could have an extra thick version of my White Chocolate Macadamia Nut Cookies !
Still Looking For More Chocolate Chip Cookies? Try These:

**8.** <https://sugarandcharm.com/chocolate-chip-walnut-cookies>

Home » Recipes » Chewy Chocolate Chip Walnut Cookies
Chewy Chocolate Chip Walnut Cookies
February 28, 2023
Jump to Recipe
The best buttery and chewy chocolate chip walnut cookies you’ll ever taste! The combination of chocolate chunks and walnuts gives these cookies the perfect balance of sweet and savory. They’re super easy to make with just a few pantry staples.
If you’re looking for more cookie recipes, try our butterless chocolate chip cookies , the best oatmeal chocolate chip cookies , and our chocolate cherry chunk cookies !
I made these cookies and they were gone in a few hours! I love that they don’t have a lot of flour in them, making them chewy cookies with crispy edges. The chocolate chunks and walnuts really stand out in this recipe.
I’m not a fan of cakey cookies, especially with nuts, which is why I created this recipe. These are the perfect chocolate chip walnut cookies ever!
How to Make Chocolate Chip Walnut Cookies
Table of Contents
Ingredient Notes
This recipe uses simple ingredients, you can find at your local grocery store.
All-Purpose Flour – The main structure of the cookie. It helps bind the wet and dry ingredients and gives the cookie its shape. Make sure you measure the flour properly when baking. You can use wheat flour for this recipe if you prefer.
Baking Soda – Acts as a leavening agent and helps make the cookies fluffy and light.
Salt – Adds flavor and ensures chocolate chunks and walnuts are evenly distributed throughout the cookie.
Unsalted Butter – Gives the cookies a rich, buttery flavor and helps them get a crispy edge and chewy middles.
Granulated Sugar – Adds sweetness to the cookie.
Brown Sugar – Give the cookies a deeper sweetness and chewy texture. Use dark brown sugar or light brown sugar.
Eggs – Act as a binder and help the cookies hold together while they bake. Use organic, large eggs when possible.
Vanilla Extract – Add flavor and aroma.
Almond Extract – Adds complexity to the cookie’s flavor.
Rolled Oats – Give the chocolate chip walnut cookies texture, allowing them to hold their shape better.
Dark Chocolate Chunks – We love the way dark chocolate compliments the walnuts in this cookie. However, you can use semi-sweet chocolate chips, mill chocolate chips, or any chocolate chunk you want!
Walnuts – We do not finely chop the walnuts, instead, we roughly chop them so they have texture and stick out of the cookie. It gives the cookies a nutty flavor, crunch, and depth.
Directions
Here’s how you make these chewy chocolate chip walnut cookies:
Preheat oven to 350°F.
Sift baking soda, salt, and flour together in a medium bowl.
In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth.
Beat in the egg and the vanilla and almond extract.
Turn the electric mixer to low and slowly add in the flour mixture.
Beat on low to medium, scraping down the sides and bottom of the bowl.
Add in the chocolate chunks, oats, and walnuts and mix on low until all ingredients are incorporated.
Using a cookie scooper scoop dough balls and place them on a cookie sheet lined with parchment paper.
Bake the cookies for 10 to 11 minutes until golden brown.
Let the cookies slightly cool on a cookie rack and serve warm and freeze the rest!
How to Store Chocolate Chip Walnut Cookies
These chocolate chip walnut cookies can be stored in an airtight container on the counter for up to 3 days or in the refrigerator for up to 5 days. They can also be frozen for up to 3 months. To reheat, place in the oven at 350°F for 3 to 4 minutes.
Storing Cookie Dough
If you want to make chocolate chip walnut cookies ahead of time, store the cookie dough in an airtight container in the refrigerator for up to 5 days. Let the cookie dough sit at room temperature for 15-20 minutes before scooping and baking.
Recipe Variations
Add two tablespoons of cocoa powder to the flour and chocolate chips for chocolate lovers.
If you want a spicier cookie, add 1 teaspoon of ground cinnamon or a pinch of nutmeg.
Add chocolate chips and extra walnuts to the batter for those with a sweet tooth.
Switch out walnuts for pecans.
Tips For Making Cookies
Use room-temperature ingredients, especially butter. This ensures that it emulsifies and prevents spreading while baking when it mixes with the sugar.
Use a cookie scooper for even cookies.
Cream the butter and sugars until light and fluffy.
When adding the chocolate chips and walnuts, fold them into the batter with a spatula. This will prevent chocolate chips and walnuts from sticking to the mixer paddle.
Bake time always varies depending on the actual oven temperature and locations, so check the cookies after 10 minutes.
Let the chocolate chip walnut cookies cool on the baking sheet before transferring them to a wire rack. This will help them stay together without breaking.
When to Serve
These chocolate chip walnut cookies are perfect for any occasion – afternoon snack, birthday party , holiday celebration , or just because! They can be eaten as is or served with a scoop of vanilla ice cream for an extra special treat.
More Cookie Recipes You’ll Love
If you love these cookies as much as we do, then you have to try these delicious recipes too:
Sift baking soda, salt, and flour together in a medium bowl.
In an electric mixer, beat room temperature butter, granulated sugar, and brown sugar until smooth.
Beat in the egg and the vanilla and almond extract.
Turn the electric mixer to low and slowly add in the flour mixture.
Beat on low to medium, scraping down the sides and bottom of the bowl.
Add in the chocolate chips, oats, and chopped walnuts and mix on low until all ingredients are incorporated.
Using a cookie scooper, scoop a ball of cookie dough.
Place 9 cookies on a prepared baking sheet.
In a preheated 350-degree oven, bake the chocolate cherry chunk cookies for 10-11 minutes.
Let the cookies sit for 5 minutes, then move them to a cooling rack.
Notes
Use room-temperature ingredients, especially butter. This ensures that it emulsifies and prevents spreading while baking when it mixes with the sugar.
Use a cookie scooper for even cookies.
Cream the butter and sugars until light and fluffy.
When adding the chocolate chips and walnuts, fold them into the batter with a spatula. This will prevent chocolate chips and walnuts from sticking to the mixer paddle.
Bake time always varies depending on the actual oven temperature and locations, so check the cookies after 10 minutes.
Let the chocolate chip walnut cookies cool on the baking sheet before transferring them to a wire rack. This will help them stay together without breaking.
Nutrition
Calories: 212kcal | Carbohydrates: 22g | Protein: 3g | Fat: 13g | Saturated Fat: 7g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 2g | Trans Fat: 0.2g | Cholesterol: 23mg | Sodium: 40mg | Potassium: 122mg | Fiber: 1g | Sugar: 13g | Vitamin A: 191IU | Vitamin C: 0.1mg | Calcium: 48mg | Iron: 1mg
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**9.** <https://www.spatuladesserts.com/chocolate-chip-walnut-cookies/>

Spatula Desserts
Chocolate Chip Walnut Cookies (VIDEO)
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Print Recipe
These easy chocolate chip walnut cookies are a delicious way to give the nut lovers in your family a sweet treat. Semi-sweet dark chocolate chips, chopped walnuts, and a sprinkle of bright sea salt to balance the flavors make this an indulgent cookie to enjoy during those darker evenings as we move into fall and winter. Everyone will love the chewy texture and the gooey inside that is the hallmark of the best chocolate chip walnut cookies!
Jump to:
Chocolate Chip Walnut Cookies (VIDEO)
🌟 Why this is the best chocolate chip and walnut cookie recipe
Thick and Fudgy – This walnut chocolate chip cookie recipe will give you a satisfyingly thick and fudgy cookie to sink your teeth into.
Chewy texture – Follow my simple method of chilling the dough, using the right amount of flour, and correct baking time for that chewy walnut chocolate chip cookie you dreamed of.
Delicious gooey center – The perfect cookie should melt in your mouth with that delectable soft gooeyness. This is achieved by using the right amount of butter - don't skimp on this. Taking the cookies out of the oven before they are completely done will also help you avoid a dry, crumbly cookie.
The perfect balance of nuts and chocolate – I recommend using the best ingredients you can afford if you want to bake the tastiest cookies. A combination of high-quality dark chocolate, toasted walnuts, and a sprinkle of sea salt creates a full-on flavor experience that will blow you away.
Quick and easy – Even if you’re a beginner in the kitchen, this walnut chocolate chip cookie recipe is a cinch to make with amazing results to impress your family and friends.
Detailed, comprehensive recipe – You'll be a star baker because I’ve written the most detailed and comprehensive chocolate chip walnut cookie recipe you’ll find. No tip or trick has been left out.
📝 Ingredient notes
Gather the finest ingredients to make your walnut chocolate chip cookies the tastiest cookies ever!
Butter: These cookies are made with unsalted butter which helps you control the salt content. Take the butter out of the fridge one hour before baking to bring it to room temperature so it’s easier to mix in with the other ingredients. Make sure it’s not too soft though as this will result in an oily batter.
White sugar: I like to use a combination of white granulated and brown sugar in cookies. That way the molasses flavor is perfectly balanced and not too overpowering.
Brown sugar: The brown sugar gives the cookies a molasses flavor. Choose light brown sugar for a milder flavor or dark brown sugar for a richer molasses taste. Please read my sugar guide for more information about the different types of sugar and how to use them in baking.
Egg: As you’ll find in most baking recipes, room-temperature eggs work best.
Flour: Make sure to sift the flour before using it to remove any lumps so it combines nicely into a smooth dough. All-purpose flour works perfectly well, but you could use a blend of low-protein flour (pastry flour) and high-protein flour (bread flour). Check out my flour guide for more info.
Walnut flour: The walnut flour makes these cookies extra nutty, giving them a depth of flavor. If not available you can roast some walnuts and process them with the flour in a food processor or blender.
Salt: Adding salt to your dessert recipes wakes up your tongue and brings to life each individual flavor, creating harmony in the overall taste. Don’t leave it out, especially in recipes that contain chocolate.
Baking soda: I use a teaspoon baking soda as the raising agent because it helps the cookies spread and contributes to the crackly surface.
Walnuts: An earthy, fruity nut with a hint of tartness that goes great with the sweet chocolate. If the walnuts you buy are not roasted it’s worth toasting them for a few minutes in a dry skillet or in the oven to bring out the nutty flavor. Feel free to leave them untoasted though as they will anyway bake in the oven! Of course, you can substitute it with other nuts eg. pecans, check my pecans vs walnuts article for more information.
Chocolate chips: Use high-quality dark chocolate chips. Look for brands with 70 percent cocoa or higher for a more sophisticated flavor. You can substitute dark chocolate with milk chocolate but the taste will be much sweeter.
🛒 You’ll find detailed measurements for all ingredients in the printable version of the Recipe Card at the bottom of this post
👩‍🍳 How to make this recipe
1. Step-by-step process of making chocolate chip cookies with walnuts
This walnut chocolate chip cookie recipe is simple, but for perfect cookies, follow my detailed tutorial. For best results use a digital scale, (for accurate measuring) softened butter, and a room-temperature egg. Let’s begin!
Cream the room-temperature butter with the brown and white sugar using the electric hand mixer until the sugar is incorporated.
Mix the egg into the butter and sugar just until combined.
Sift the all-purpose flour and mix it with the walnut flour, salt, and baking soda. Add this dry mixture to the wet ingredients and use a rubber spatula to gently combine.
Fold in the chocolate chips and chopped walnuts. Leave a handful aside for placing on top of the cookies before baking.
Prepare 2 baking sheets by lining them with parchment paper.
Using a cookie scoop, spoon, or your hands divide the cookie dough into 10 equal-sized balls. A digital scale can come in handy if you want to get each cookie the exact same size. Place 5 on each baking tray leaving enough space between them to spread.
Press some more chocolate chips and chopped walnuts on the surface of the cookies.
Put the chocolate chip walnut cookies into the fridge to rest for an hour before baking
💡 Top Tip: If you’re rolling the balls by hand, wet your hands first to stop the dough from sticking to your fingers, or if the dough is too soft, place it into the fridge for 30 minutes.
2. How to avoid flat walnut and chocolate chip cookies
Did your cookies spread too much? Check out my guide on why cookies came out flat and how to fix them . You won't get deliciously thick chocolate chip walnut cookies if you skip the all-important chilling time. Once the dough is prepared, chill it for at least an hour prior to baking. Otherwise, the dough will be too warm, and the cookies will spread too quickly in the oven resulting in dry flat discs.
Note: You may have seen recipes on the internet for "no chill chocolate chip walnut cookie dough" and think this will save you time, but these recipes will probably result in a much drier cookie because you need to use more flour to compensate.
💡 Top Tip: If you don't have time to wait for the cookies to chill in the fridge, pop them in the freezer for 20 mins.
3. How to bake these cookies
For any baking, always preheat your oven. The cookies need to be baked at 175°C / 347°F (no fan) but as the temperature of the oven will drop when you open the door it’s best to preheat 20°C/68°F higher and then adjust the temperature once the cookies are in the oven.
I recommend using a digital oven thermometer for the most accuracy. This helps avoid over or under-baking your cookies so they come out just right.
Preheat the oven to 175°C/347°F (no fan).
After 1 hour of chilling time, bake the cookies for 15 minutes as follows: Bake the cookies for 10 minutes. By now they will have already spread but aren't quite baked through. Place even more walnuts and chocolate chips on top.
Pop them back in and bake them for another 5 minutes at 175°C / 347°F. As each oven is different you might need to adjust the times slightly.
The chocolate chip walnut cookies are ready when the edge looks baked and the middle is slightly gooey but not raw.
Leave them in the tray for about five minutes until they are partly set. Remove them from the parchment and place them on a wire cooling rack.
The last step is to sprinkle them with sea salt.
Enjoy! Your delicious homemade chocolate chip walnut cookies are best eaten fresh while they are still warm and the chocolate is melted. The cookies will set as they cool, and you can store them at room temperature for a few days in an air-tight container.
If, for some reason, you forgot your cookies in the oven, check my how to fix burnt cookies guide .
💡 Top Tip: Nothing beats warm freshly baked cookies, but if you’ve still got some leftover the next day reheat them in a microwave or preheated oven for that just-baked experience.
4. What makes the walnut cookies thick & fudgy
The secret to the perfect thick and fudgy cookie is getting the right ratio of ingredients, chilling the dough, and baking the cookies at the correct temperature.
If the butter content is not higher than the flour content you won’t get that fudgy, gooey center. Luckily in this recipe, the ratio of flour to butter is ideal.
As mentioned before, if the dough is not chilled before baking, the warm dough will spread more quickly in the oven resulting in flat cookies.
You also want to avoid overbaking the cookies as this could make them go dry. Even if your cookies look slightly underdone (but not runny in the middle) when you take them out, they will set on cooling leaving you with thick, fudgy cookies.
💡 Top Tip: A digital oven thermometer is a game changer in baking even for a super simple recipe like cookies because even a few degrees too hot could sabotage your baking efforts.
🎓 Expert tips
Choose to bake with excellent-quality dark chocolate to get the most luxurious cookies. The intensity of the cocoa elevates the flavor to make them extra special.
Toasting the walnuts enhances their flavor which makes the cookies even tastier. It’s an extra step you can prepare in advance. Simply lay the walnuts on a baking sheet and toast in the oven for 175°C/ 347°F for 5 – 10 minutes until they smell nutty. Then once they’re cool you can add them to the dough.
You don't have to be too fussy about making your cookie dough balls perfectly smooth before baking. You want the dough a bit rough for a nice crackly baked surface.
To avoid crumbly dry cookies, only mix the dough until it just comes together.
If you want a tighter, round shape you can shape each cookie with a large cookie cutter while they are still warm.
Don’t be afraid to slightly underbake the cookies if you prefer chewy chocolate chip walnut cookies.
Chilling the dough is an essential step. If you’re really short on time, you can pop the dough in the freezer for 20 mins.
Feel free to experiment with spices eg. cinnamon or pumpkin pie spice can be a great addition to your walnut chocolate chip cookies
A sprinkle of sea salt is a must because it’s essential for balancing the flavors and bringing out the great chocolatey and nutty taste.
You can easily half the recipe and make only 5 cookies if you prefer to make small batch chocolate chip walnut cookies, or feel free to double the recipe
Homemade walnut butter would be excellent to drizzle over these cookies
🥣 Equipment notes
Having the right tools for the recipe will make baking these easy chocolate chip cookies with walnuts a breeze.
Often in baking, the difference between success and failure boils down to the accuracy of your measurements. That’s why it’s better to use a digital scale to measure your ingredients. You just can’t get the same precision with measuring cups. If for some reason still using measuring cups, you might want to check out my tablespoons to cup conversion article .
An electric hand mixture will save your arm muscles and incorporate the sugar and butter in no time.
You will also need a rubber spatula to combine the wet and dry mixtures. It’s best to do this step by hand because you could overmix using an electric mixture which would incorporate too much air and activate the gluten making the cookies dry and hard.
The dial on your oven is not always completely accurate. A digital oven thermometer will ensure that you set the oven at exactly the correct temperature it needs to be.
To maintain the crispness and chewiness of your cookies as they cool use a cooling rack so the air can circulate around them.
❓Recipe FAQs
Are walnuts the best nuts to use in cookies?
Not necessarily, but walnuts and chocolate are a flavor match made in heaven which is why this recipe is a classic. The walnuts can be substituted for other nuts such as hazelnut, pecan, or pistachios.
How do I store my walnut chocolate chip cookies?
These cookies will keep well in an airtight container or jar for 1-2 days in a cool dry place like a kitchen cupboard. To serve warm, pop them in the microwave for a few seconds or in a preheated oven for a few minutes.
Can I freeze the cookie dough?
Yes, you can freeze the cookie dough balls. For the cookie dough, it’s best to make it into balls and place them on a lined baking sheet. Flash-freeze the balls for 60 minutes then put them in a sealable plastic bag. Store them like this for up to a month. You can bake from frozen, but you’ll have to adjust the cooking time or set them on the kitchen counter for half an hour to thaw before baking.
Can I freeze the baked chocolate chip cookies with walnuts?
The baked cookies can be frozen if you’ve made too many. Pop the cookies in a sealable bag and store them in the freezer for up to thirty days. They can be thawed quite quickly at room temperature, or use the microwave or a preheated oven to reheat them.
What makes cookies fluffy or flat?
I use European-style butter that has a higher fat content (82 percent) compared with most American brands (80 percent), which have a higher water content. This means the butter releases more steam when cooking which can result in a fluffier cookie.
Remember too, if your cookie dough is warm, the cookies will spread too quickly making them flat. So, always chill the dough if you want thick cookies!
Can I make the cookies egg-free?
You could if you want and they would still taste good. However, you wouldn’t get the same results. The egg helps with the structure and texture. The baking soda and gluten in the flour help with this too. That’s why for the best results, follow my recipe.
Why are my chocolate chip cookies hard and not chewy?
If your cookies are thin and hard, they might have spread too quickly in the oven. Perhaps the dough was too warm. If they’re quite thick, but hard it could be that you overbaked them or overmixed the batter. This can result in a harder cookie.
🍪 More Cookie Recipes

**10.** <https://sweetsbyelise.com/walnut-chocolate-chip-cookies/>

Sweets by Elise
6.5 Did you make this recipe?
I'm the biggest chocolate chip cookie fan. Check out these Bakery Chocolate Chip Cookies for my famous, most popular cookie recipe on the blog! I also have these Chocolate Chip Cookies without Brown Sugar for classic cookies when you only have granulated sugar around!
If you are also into walnuts, take a look at this Chocolate Walnut Cake for the moistest chocolate cake with a gorgeous nutty crunch! Or, dive into these Dark Chocolate Walnut Brownies for a fudgy, shiny brownie packed with walnuts!
Ingredients
Unsalted Butter: You’ll melt your butter for flavor and moisture in every bite! Using melted butter also makes this a no-mixer recipe!
Light Brown Sugar & Granulated Sugar: Both sugars work together for flavor, moisture, and structure.
Egg: An egg at room temperature adds structure and chewiness.
Vanilla Extract: Vanilla extract rounds out the flavor of these cookies.
All Purpose Flour: All purpose flour, measured properly, creates soft and chewy cookies.
Baking Powder & Baking Soda: Together, both of these leavening agents give these cookies their rise and create gorgeous, thick domes!
Salt: Salt enhances the flavor and brings out sweetness.
Chocolate Chips: I use a combination of mini chocolate chips, regular chocolate chips, and large chocolate chips inside of the cookies.
Walnuts: You'll want to use chopped walnuts for evenly dispersed crunch! Not a walnut fan? Sub them for pecans, peanuts... whatever nut you'd like!
Step by Step Process
STEP 1: Preheat your oven to 350 degrees Fahrenheit. Line baking sheets with parchment paper to ensure the cookies come off of the pans cleanly after baking.
STEP 2: In a large bowl, use a whisk to mix melted unsalted butter, light brown sugar, granulated sugar, room temperature egg, room temperature egg yolk, and vanilla extract together.
STEP 3: Add all purpose flour, baking soda, and salt to the dough. Use a rubber spatula to fold the ingredients into the dough until smooth.
STEP 4: Then, pour the chocolate chips and chopped walnuts into the cookie dough. Use a rubber spatula to fold the chocolate chips and walnuts in until evenly dispersed.
STEP 7: Roll each dough ball into 2- 2 ½ tablespoon dough balls (55-60g of batter). Top each dough ball with additional chocolate chips for a bakery-style look.
STEP 8: Bake the cookies for 9-11 minutes or until the edges are golden in color, the tops are light pale, and the center is just slightly soft.
Frequently Asked Questions
What is the secret to chewy cookies?
Make sure to measure your flour with a measuring scale or by spooning flour into the measuring cups before leveling off the top with a knife. Bake the cookies only until the centers look slightly soft, the tops are light golden brown, and the edges are just starting to turn golden in color. Overbaking will lead to dry cookies.
Do I have to use walnuts?
No! You can leave the walnuts out completely or substitute them for another nut of your choice!
How do I store chocolate chip cookies?
These cookies should be stored in an airtight container, tightly covered, or individually wrapped. You can keep them at room temperature for up to 4 days or in the freezer for up to 4 months.
Expert Tips
Measure flour properly for soft and chewy cookies using a measuring scale to measure 245g exactly or by using a spoon to transfer flour from your container to your measuring cup
Use a mix of different types and sizes of chocolate chips in these cookies for best flavor and texture
Push additional chocolate chips and chopped walnuts into the tops of your dough balls before baking
Related Recipes
Category: Cookies, Chocolate Chips, Walnuts
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