

Sour Cream Chocolate Chip Cookies

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
 $\frac{3}{4}$ cup (1½ sticks) unsalted butter, softened
1 cup granulated sugar
 $\frac{1}{2}$ cup firmly packed dark brown sugar
1 tablespoon vanilla extract
2 large eggs
 $\frac{1}{2}$ cup sour cream
1 cup raisins
1 cup coarsely chopped toasted walnuts
12 ounces bittersweet bar chocolate, chopped into $\frac{1}{4}$ -inch or smaller pieces

1. Position two racks near the center of the oven and preheat the oven to 375°F. Line two baking sheets with parchment paper or foil.
2. Sift together the flour, baking soda, and salt into a medium bowl. Set aside.
3. In the bowl of an electric mixer, using the paddle attachment, beat the butter, sugars, and vanilla extract at medium speed until creamy, about 2 minutes. Beat in the eggs one at a time, beating well after each addition and scraping down the sides of the bowl as necessary. Add the sour cream, mixing until blended. At low speed, add the dry ingredients, mixing just until combined. Using a wooden spoon, stir in the raisins, nuts, and chopped chocolate.
4. Drop the dough by rounded tablespoonfuls onto the prepared baking sheets, spacing the cookies 2 inches apart. Bake, two sheets at a time, 12 to 15 minutes, until golden brown; switch the position of the sheets halfway through baking so that the cookies bake evenly. Transfer the cookies to wire racks and cool completely.

Notes:

I found the cookies browned a little faster than the direction indicate, so just be sure to watch them carefully. Also, you may find you get better results using walnuts that are only lightly toasted.

These cookies taste a bit differently than normal chocolate cookies due to the sour cream and bittersweet chocolate, so keep that in mind.