



Chocolate Chip Cookies

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 14-16 mins

Ingredients

100g Unsalted Butter
90g Soft Light Brown Sugar
75g Granulated Sugar
1 Large Egg
1/2 tsp Vanilla Extract
200g Plain Flour
1/2 tsp Baking Powder
1/2 tsp Bicarbonate of Soda
Pinch of salt
100g Chocolate Chips

Method

- Start by lining two baking trays with parchment.
- In a stand mixer place the butter, light brown sugar and caster sugar. Cream until light and fluffy.
- Add the eggs and vanilla extract and mix again.
- Next add the flour, baking powder, bicarbonate of soda and salt until it forms a soft dough.
- Finally add the chocolate chips and mix until incorporated throughout the dough.
- Transfer the cookie dough into a medium sized bowl, cover and place in the fridge for at least 1 hour.
- Preheat the oven to 180 degrees centigrade (160 fan) and take the cookie dough out of the fridge.
- Form into balls roughly the size of walnuts (45g approx) and place on the baking trays. These cookies do spread so don't put them too close together. You will need to bake several batches.
- Bake for 14 - 16 minutes until they start to brown slightly around the edges.
- The cookies will be quite puffed up when they come out of the oven so tap the tray on the kitchen bench to deflate.
- Finally leave to cool on wire racks and the cookies will set firm.