

CHEWY CHOCOLATE CHIP COOKIES

INGREDIENTS

- + 200G COLD UNSALTED BUTTER, CHOPPED
- + 1 CUP (175G) BROWN SUGAR
- + $\frac{3}{4}$ CUP (165G) WHITE (GRANULATED) SUGAR
- + 1 TEASPOON VANILLA EXTRACT
- + 2 TABLESPOONS MILK
- + 1 EGG
- + 2 CUPS (300G) PLAIN (ALL-PURPOSE) FLOUR
- + $\frac{1}{4}$ TEASPOON BAKING POWDER
- + $\frac{1}{4}$ TEASPOON BICARBONATE OF (BAKING) SODA
- + $\frac{1}{4}$ TEASPOON TABLE SALT
- + 300G DARK CHOCOLATE, CHOPPED

METHOD

- 1 Preheat oven to 180°C (350°F).
 - 2 Place the butter and both the sugars in the bowl of an electric mixer and beat on low speed until just combined.
 - 3 Increase the speed to medium and beat for 8 minutes or until pale and creamy, scraping down the sides of the bowl.
 - 4 Add the vanilla, milk and egg and beat for 2 minutes or until light and fluffy.
 - 5 Sift in the flour, baking powder, bicarbonate of soda and salt and beat until combined.
 - 6 Add the chocolate and stir to combine.
 - 7 Roll heaped tablespoons of the mixture into balls and place on lightly greased baking trays lined with non-stick baking paper+. Bake for 12–14 minutes or until golden brown++.
 - 8 Allow to cool on the trays for 5 minutes before transferring onto wire racks to cool.
- Makes 22

+ Leave 2–3cm between each ball of cookie dough to allow for spreading in the oven.

++ Cookies should be golden around the edges with even colouring on the base when they're ready.

TIP If you're baking more than one tray of cookies at a time, swap their shelf positions in the oven halfway through cooking time to ensure even colouring.

TAGS: CHOCOLATE, COOKIE, SNACK,



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