



Vintage chocolate chip cookies

L

Prep: 15 mins

Cook: 10 mins

Easy

Makes 30

Alternatives

Complete the dish

<

Chocolate chip muffins

★★★★★ 84 ratings

Best chewy chocolate c

★★★★★ 237 rating

Chocolate chip shortbread

★★★★★ 19 ratings

>

Ingredients

- 150g
salted butter
softened
- 80g
light brown muscovado sugar
- 80g
granulated sugar
- 2 tsp
vanilla extract
- 1
large egg
- 225g
plain flour
- ½ tsp
bicarbonate of soda
- ¼ tsp salt
- 200g

plain chocolate chips
or chunks

Method

Step 1

Heat the oven to 190C/fan170C/gas 5 and line two [baking sheets](#) with non-stick baking paper.

Step 2

Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a [bowl](#) and [beat](#) until creamy.

Step 3

Beat in 2 tsp vanilla extract and 1 large egg.

Step 4

Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.

Step 5

Add 200g plain chocolate chips or chunks and stir well.

Step 6

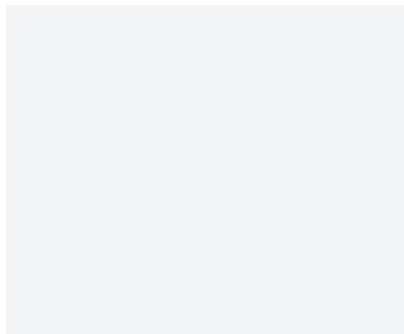
Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.

Step 7

Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.

Step 8

Leave on the tray for a couple of mins to set and then lift onto a [cooling rack](#).



More Stories

Recommended by  Outbrain