

Median Chocolate Chip Cookies

Makes: 12 cookies

Median oven temp: 350.0 degrees F

Median bake time: 9.75 minutes



	Grams	Volume
butter	132.14	0.59 cups
white sugar	99.97	0.46 cups
brown sugar	105.77	0.52 cups
eggs	63.81	0.26 cups
all-purpose flour	217.8	1.53 cups
chocolate chips	259.74	1.09 cups
vanilla extract	3.64	0.84 tsp
baking soda	2.87	0.54 tsp
salt	3	0.28 tsp

Rare ingredients you may try :

1.6 tsp coffee-flavored liqueur

1.44 tsp instant espresso coffee powder

0.5 tsp ground white pepper

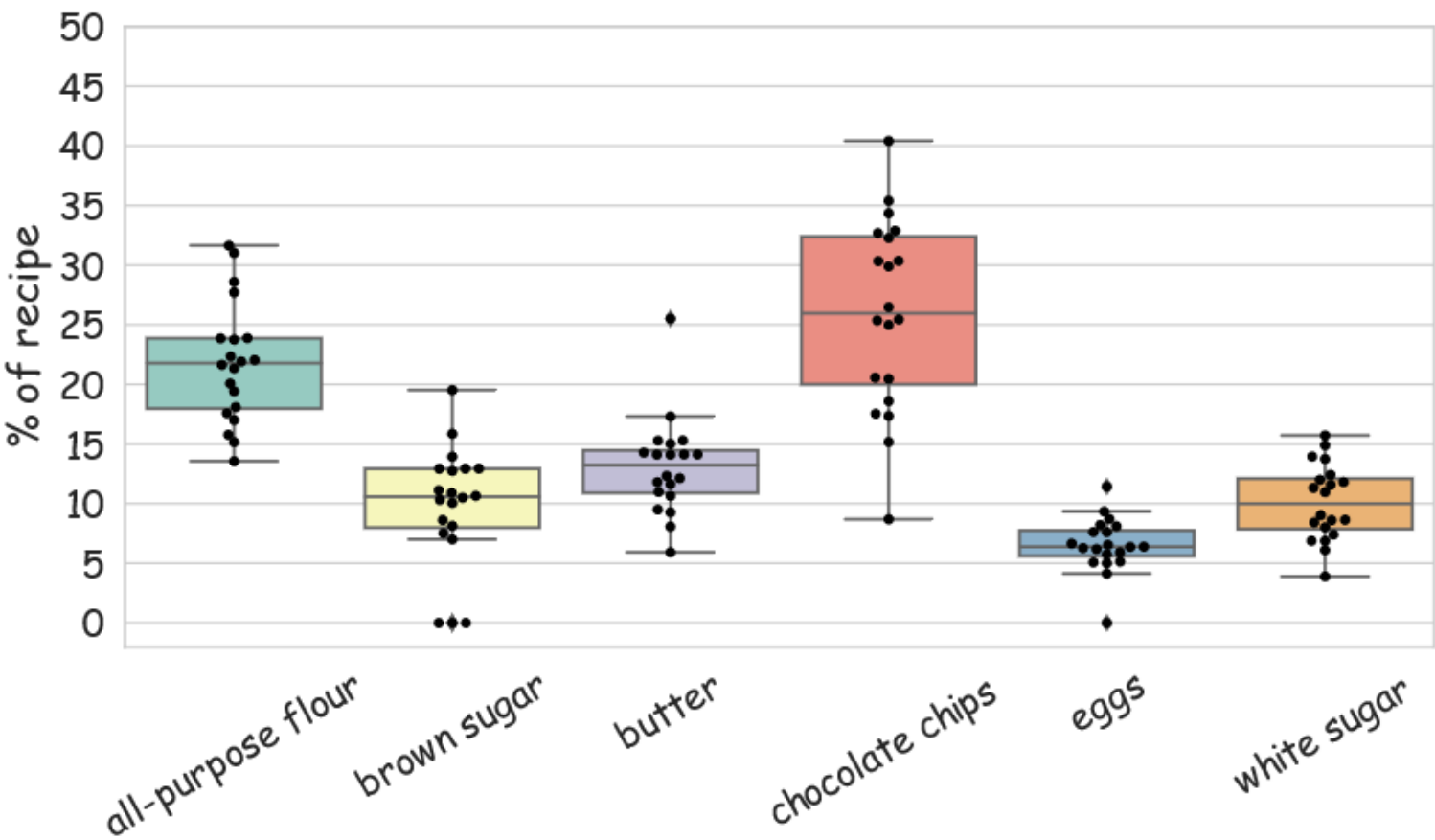
0.25 cups walnuts

Instructions:

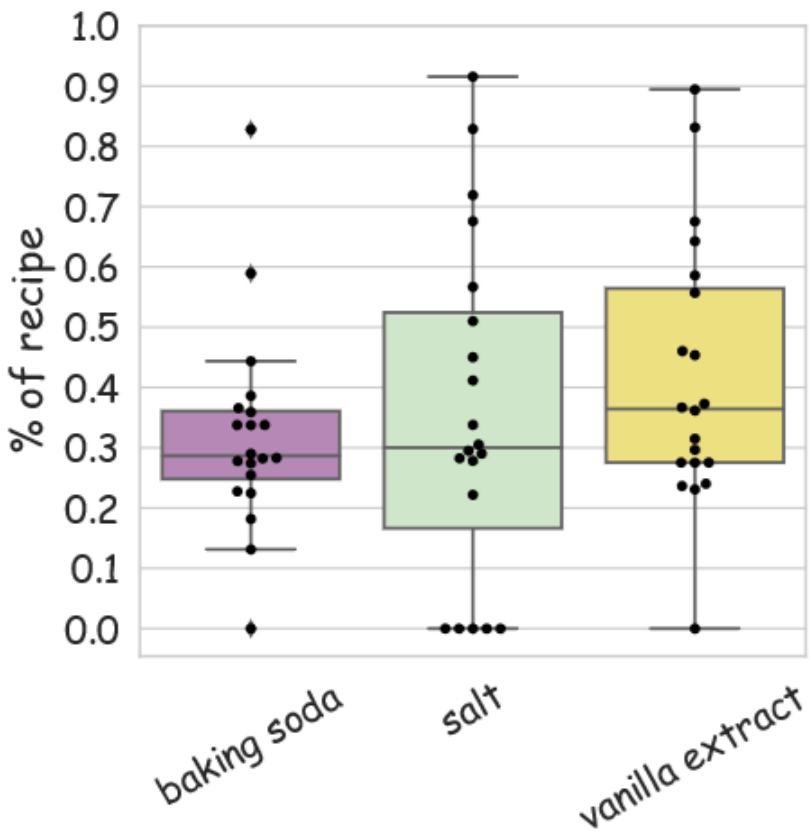
1. Preheat oven to 350* F (177* C)
 2. Cream together room temperature butter, white sugar, and brown sugar until smooth and fluffy
 3. Mix in eggs and vanilla extract
 4. Gradually stir in dry ingredients, being careful to mix as little as possible while still obtaining a homogenous mixture
 5. Refrigerate dough for ~ 1 hour
 6. Portion dough into 12 cookies and drop onto baking sheet
 7. Bake at 350 degrees F for 9.75 minutes, until cookies are set but still gooey
- * Let cool before removing from baking sheet

Variance across 20 recipes:

Large Quantity Ingredients



Small Quantity Ingredients



Average recipe by mass

