

VERSION 2
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Chocolate Chip Cookies (CCCOOCI) V.2

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CCCOOCI



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Protocol status: Working
We use this protocol and it's working

Consume chocolate chip cookies responsibly

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ABSTRACT

A recipe for chocolate cookies

By running this protocol and supplying your results you will be participating in CCCOOCI (chocolate chip cookie optimisation open collaborative initiative) to learn more visit the project page: <https://renkulab.io/projects/hdbi/data-management/cccooci>

IMAGE ATTRIBUTION

<https://openmoji.org/library/emoji-1F36A/>

Created: Sep 06, 2023

PROTOCOL MATERIALS

Last Modified: Sep 06, 2023

PROTOCOL integer ID:
87442



Sodium
chloride P212121

Step 2



Sodium
bicarbonate P212121

Step 2

Method: Chocolate chip cookies

- 1 Based on a the recipe: (Worrall Thompson, Saturday Brunch, *cicra* 2011)

1h 10m

To participate in CCCOOCl (chocolate chip cookie optimisation open collaborative initiative) please run this protocol and submit your results. To find out more visit the [project page](#).

Note

The time taken to perform each step in the protocol is recorded as a part of the run and this data may be used in subsequent analysis so if you are submitting a run please start it once you are ready to begin preparations and mark your progress through the steps of the protocol as you complete them.

Just **Save the run result** to your workspace when you are done in preparation to submit your results to CCCOOCl.

Chocolate chip cookies [Worrall Thompson, Antony; Saturday Brunch](#), *cicra* 2011, protocol url https://www.bbc.co.uk/food/recipes/chocolatechipcookies_72335




- **Preparation time:** ⌚ 00:30:00
- **Cooking time:** ⌚ 00:10:00 to ⌚ 00:30:00

Ingredients





- 2
 - 175 undetermined Plain Flour
 - 3 g bicarbonate of soda Sodium bicarbonate P212121
 - 1 g Salt Sodium chloride P212121

-  113 g Butter

Three Sugar Variant:

-  58 g Caster sugar
-  58 g Soft light brown sugar
-  58 g Soft Dark Brown Sugar (Muscovado)

Two Sugar Variant:

-  88 g Caster sugar
-  88 g Soft brown sugar
-  5 g Vanilla extract
- 1 eggs
-  200 g Dark chocolate Crumbled (Suggested: Lindt 70%)

Sugar Type (Three, Two)

Equipment

- 3
 - Mixing bowls (optionally 2, if you want to pre-mix the flour, salt & baking soda)
 - Kitchen Scales
 - Stirring implement (Silicone scrapers perform best in my experience)
 - Oven
 - Baking Tray
 - Ruler, measuring Tape or other item of known length
 - Camera
 - (recommended) Grease paper / reusable sheet
 - (recommended) wire rack for cooling
 - (recommended) Tablespoon

Method

20m

- 4 NB whilst running the protocol click 4.1 then click Done don't click done with this step (4) selected or all sub-steps will be marked done at once.

4.1 Preheat oven to 190 °C

4.2 Combine the butter, sugars, and vanilla extract, mix until creamy.
(butter should be soft but not liquid, add first and microwave briefly in the bowl if too firm)

4.3 Beat in the egg

4.4 Break up the chocolate and stir in the pieces to the mix with the stirring implement.

(Suggestion: for optimal chunk size and minimal mess break each pre-scored rectangle of 2 Lindt 70% bars into 6 pieces whilst still in the wrapper. Start by breaking each row then down the long axis, then break each piece further once in the long axis and twice in the short. It is easiest to do this against the edge of a surface. Once broken remove the outer cardboard and tear open the fold along the top and right side by folding back the edges and applying pressure along then with your thumb. You can now use the foil to pour the chocolate chunks into the mixing bowl)


4.5 Add the flour baking soda & salt, dusting the salt and baking soda over the flour and mixing in with a dry spoon. Gradually fold in the flour mixture with the stirring implement.

4.6 Roll the dough into a sausage with a 5-7 cm Diameter, wrap these in clingfilm and refrigerate at 4 °C until needed, longer term storage at -20 °C is also possible though pre-thawing in the fridge is recommended prior to attempting to slice the log.



If preparing immediately a dollop of the dough may be placed on the baking sheet without first refrigerating it. However this yields dough slugs of inconsistent dimensions, starting temperature, and viscosity, so is recommended against for research purposes. Though using a cookie cutter or similar ring might help ensure consistent cookie shape.

Note

Photograph your cookie dough before baking from **directly above**, include a **size reference e.g. a ruler** in the image - ideally along an edge, try to minimise extraneous background at the edges of your photo and frame it so just your baking tray base is in the image.

- 4.7 Cut the log into  2-3 cm thick slices and lay on the bakingsheet, widely spaced apart to avoid contact between baked cookies once the dough has spread.

20m

Bake for  00:09:00 to  00:11:00 until just golden brown on the edges allow to cool for a few minutes on the tray before transferring to a wire rack

Note

Photograph your cookies from **directly above** after baking include a **size reference e.g. a ruler** in the image - ideally along an edge, try to minimise extraneous background at the edges of your photo and frame it so just your baking tray base is in the image.

Go to <https://renkulab.io/projects/hdbi/data-management/cccooci/> to submit your images and run results for analysis in CCCOOCI, learn more about some cool open science, and data analysis tools and practices and maybe contribute further to the project!

Results

5

Taste (1 bad, 5 delectable) - Mean of the batch

Texture (1 bad, 5 delectable) - Mean of the batch

Accompaniments (Milk, Ice Cream)

Consumed Whilst Still Warm? (True, False)