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🌐 Chocolate Chip Cookies (CCCCOOCI)

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CCCCOOCI



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

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DISCLAIMER

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 colaborative initiative) to learn more visit the project page: <https://renkulab.io/projects/hdbi/data-management/cccooci>

IMAGE ATTRIBUTION

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

 Sodium bicarbonate P212121 Step 2

 Sodium chloride 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...







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.




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 g Plain Flour
 -  3 g bicarbonate of soda  Sodium bicarbonate P212121
 -  3 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

- 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
 - (recommended) Grease paper / reusable sheet
 - (recommended) wire rack for cooling
 - (recommended) Tablespoon

Method

20m

4

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 eggs

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 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 bakingsheet without first refrigerating it. However this yields dough slugs of inconsistent dimensions, starting temperature, and viscosity, so is recommended against for research purposes.

4.7 Cut the log into **→|← 2 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** *before* and *after* baking & submit your images along with your results for analysis at...

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)

Mass Pre-baking /g - Mean of the batch

Mass Post-baking /g - Mean of the batch

Diameter Pre-baking /mm - Mean of the batch

Diameter Post-baking /mm - Mean of the batch

