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Chocolate Chip Cookies

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¹None

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Assays

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This protocol outlines an optimised recipe for chocolate chip cookies, the recipe will make between 30 - 40 cookies.

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Cookie, Chocolate, Baking

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Prepare ingredients before starting.

240g Plain Flour
240g Strong Flour
10g Bicarbonate of Soda
10g Salt
265g Brown Sugar
225g Granulated Sugar
280g Unsalted Butter
2 Large Eggs
10g Vanilla Extract
570g Chocolate

Whisk
Large Bowl
Chopping Board
Large Knife
Oven
Parchment Paper
Baking Tray

Heat
Sharps

Preheat fan oven to 180°C

Dry Ingredient Preparation 10m

- 1 In a bowl, mix the following amounts of dry ingredients to a large bowl and use a whisk to^{10m} create a homogenous mix.
 - 🍲 **240 g Plain Flour**
 - 🍲 **240 g Strong Flour**
 - 🍲 **10 g Bicarbonate of Soda**
 - 🍲 **10 g Salt**
 - 🍲 **265 g Brown Sugar**
 - 🍲 **225 g Granulated Sugar**

Wet Ingredient Preparation 6m

- 2 Using a knife, slice 🍲 **280 g Unsalted Butter** into even chunks, transfer to a saucepan on^{5m} low or medium heat and heat until melted.
- 3 Add 🍲 **10 g Vanilla Extract** to the melted butter and mix thoroughly.

- 4 Gently crack 2 large eggs into the large bowl of dry ingredients. 1m

Incorporation of Ingredients 25m

- 5 Add the mixture containing **280 g Unsalted Butter** and **10 g Vanilla Extract** to the large bowl and mix thoroughly. 5m
- 6 Using the large knife and chopping board, cut **570 g Chocolate Bars** into small chunks, approximately half the size of a cube section. 5m
- 7 Add **570 g cut Chocolate Bars** to the large bowl and mix. This can be done with a wooden spoon, whisk or by hand as the mixture will be quite thick. 5m
- 8 Mixed dough can either be baked on the day or covered and frozen as 4 doughballs in a freezer bag at -20°C.
- 9 Shape the dough into small ping-pong ball spheres. 5m
- 10 Use a small spoon to press in a dimple on the top of each ball. 5m

Baking 10m

- 11 Add 8 ping-pong sized doughballs to a baking tray lined with parchment paper. 10m
- If baking from fresh, bake in the oven at 180°C for 8-10 minutes
If baking from frozen, bake at 180°C for 15-20 minutes.
- 12 Let the cookies sit for approximately 5 minutes, this is to both allow them to cool and to set. 5m

13 Enjoy cookies with some milk (or a milk substitute)!