

# Chocolate Chip Cookies

November 6, 2020

## Notes

Yields	32 Cookies
Prep Time	20 minutes
Chill Time	24 hours
Cook Time	12 minutes
Bake Temperature	325°F
Room Temperature	Cold day

## Ingredients

All Purpose Flour	560g
Baking Soda	2 tsp
Cornstarch	3 tsp
Salt	1 tsp
Unsalted Butter	340g
Brown Sugar	300g
Whole Egg	2
Egg Yolk	2
Milk	5 tbsps
Vanilla Extract	4 tsp
Semi Sweet Chocolate Chips	1 cup
Walnuts	2 handful

## Instructions

1. Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.
2. Whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the egg, then the egg yolk. Finally, whisk in the vanilla extract.
3. Pour the wet ingredients into the dry ingredients and mix together
4. Add some milk to the wet bowl to pour out all the wet ingredients
5. Fold in the chocolate and walnut chunks
6. Chill dough in refrigerator for 24 hours
7. Put dough out and bring it to room temperature
8. Make small dough balls and press them onto cookie sheet
9. Bake for 12 minutes at 325°F
10. Turn off oven and allow them to cool inside the oven

CAUTION: Raw cookie dough might be delicious but dangerous

## Results

- Cookies that were left in the oven on the bottom rack for 17 minutes were burnt
- Cookies that were left in the oven on the top rack for 8 minutes were under-cooked and required additional cooking at the end
- Cookies that were left in the oven on the top rack for 17 minutes were fine
- Cooling cookies inside oven resulted in crunchy cookies
- Right amount of sweetness
- Significantly lacked chocolate chips
- Increased in height but not in width due to less butter

## Try out next batch

- Add more chocolate chips
- Use top rack if possible
- Cool cookies outside rather than in oven

## Images

Bottom Rack Extended Time



Bottom Rack Decreased Time



Top Rack

