

# Chocolate Chip Cookies

Brigades @ Home – 12/06/2020

Preparation time: 30 minutes

Cooking time: 9 - 11 minutes

Overall inc. cooling: 1.5 hours

Makes: approx. 18 cookies, depending on size

## Ingredients

350g unsifted plain flour

1tsp bicarbonate of soda

1tsp salt

225g butter

175g caster sugar

175g soft brown sugar

1tsp vanilla extract

2 eggs

350g dark chocolate, crumbled

## Method

1. Preheat the oven to gas mark 5, 210°C, 190°C fan
2. Combine the flour, bicarbonate of soda and salt in a medium bowl
3. Cream the butter, caster sugar, soft brown sugar, and vanilla extract
4. Beat in the eggs
5. Gradually beat in the flour
6. Stir in the chocolate
7. Make into discs about 5cm across by 2cm thick and place on a baking sheet widely spaced apart
8. Bake for 9-11 minutes
9. Store in an airtight container

N.B. The dough may be kept in the fridge until ready to use. Split the dough into two and roll each into a flat-ended sausage about 5cm in diameter. Wrap them in cling film and place in the fridge.

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# Chocolate Chip Cookies

## Ingredients

- 350g plain flour
- 1tsp bicarbonate of soda
- 1tsp salt
- 225g butter
- 175g caster sugar
- 175g soft brown sugar
- 1tsp vanilla extract
- 2 eggs
- 350g dark chocolate



## Utensils

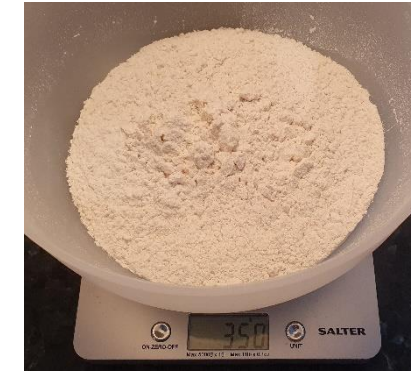
- Large baking sheets
- Wooden spoon & Scales
- Large & Medium bowls
- Greaseproof paper
- Cooling rack
- Airtight container (Knife & Cling film)



Oven gas 5, 190°C fan

## 1.

Weigh the 350g of plain flour into the medium bowl



## 2.

Add the 1tsp of bicarbonate of soda



## 3.

Add the 1tsp of salt



## 4.

Mix the flour, bicarb, and salt together and put to one side



## 5.

Weigh the 225g of butter into the large bowl



## 6.

Weigh the 175g of caster sugar into the large bowl



## 7.

Weigh the 175g of soft brown sugar into the large bowl



## 8.

Add the 1tsp of vanilla extract and cream it all together



## 9.

Beat in the 2 eggs



## 10.

Gradually beat in the flour mixture



## 11.

Add the 350g of crumbled dark chocolate

Make the chunks reasonably small



## 12.

Stir in the chocolate thoroughly

At this point you can split the mixture in two, roll into flat-ended sausages 5cm in diameter, and wrap in cling film to store in the fridge until use



## 13.

Put the mixture onto the large baking sheets in discs of about 5cm diameter by 2cm deep. Space them well, otherwise they will run into each other



## 14.

Enjoy them warm, or store in an airtight container

