

# Chocolate Chip Cookies

## Yield 2 baker's dozen

**Make these cookies in your very own style**

*Read A Tale of Three Cookies at the bottom of the recipe*

### Ingredients:

	<u>2</u>	C	=	<u>250</u>	g	<u>Baker's Blend</u>
Dry	<u>1 1/2</u>	tsp	=	<u>6</u>	g	<u>baking powder</u>
	<u>1/2</u>	tsp	=	<u>3</u>	g	<u>baking soda</u>
	<u>1/4</u>	tsp	=	<u>2</u>	g	<u>salt</u>
•	<u>3/4</u>	C	=	<u>135</u>	g	<u>Dark Chocolate/Semi-Sweet Chips</u>

	<u>1</u>	Tbsp	=	<u>15</u>	g	vanilla extract
	<u>6</u>	Tbsp	=	<u>75</u>	g	light brown sugar (1/2C or 100g recommended max)
Wet	<u>6</u>	Tbsp	=	<u>75</u>	g	table sugar (1/2C or 100g recommended max)
	<u>7</u>	Tbsp	=	<u>98</u>	g	Unsalted butter (40% fat) <b>Vegan substitute 75g oil</b>
	<u>1</u>					Large Egg, beaten -- <b>Vegan: substitute 2 tsp (4g) ground Chia in 4Tbsp (60g) Water</b>

*Optional - Read A Tale of Three Cookies at bottom of page.*

- **2 Tbsp = 30 g Max Water 2 tbsp / (30g) - Optional**
  - *Thin, chewy turning crispy (1.5 – 2 Tablespoons)*
  - *Chewy homemade style (1 Tablespoon)*
  - *Soft center with crispy outer (No water)*

## **Directions:**

In a mixing bowl, combine Dry ingredients with a whisk to combine.

Place the wet ingredients / optional water in the bowl of a stand mixer.

Beat on Med - High until light and fluffy.

Scrape Down Sides of Bowl.

Set mix to low speed and slowly incorporate the dry mix.

When most of the flour is hydrated, stir in the chocolate chips.

Scrape Down Sides of Bowl.

Ensure all the dry mix has been incorporated.

Place in bowl used to combine dry ingredients.

Cover and refrigerate for one hour or overnight.

Preheat the oven to 375°F.

Line baking tray(s) with parchment paper before setting aside.

Scoop or spoon the dough onto prepared baking tray.

***Note: Consider how much “spread” the cookie will have. The more water, the more space to consider.***

Target a heavy 1.0 oz (30 - 32) grams to achieve recipe yield.

Place on middle rack, then turn off oven restarting at 350°F

***Note: Restarting modern ovens will typically prompt a registered temp reading to appear.***

***The decision to increase the temp back to 375°F between loading each tray is another consideration.***

***Consider your oven’s calibration gap (how far from target temp when restarting).***

***Please perform this range test before opening the oven door to load and not after!***

**Bake for 9 - 12 minutes. The edge will begin to brown when done.**

**Allow 5 minutes on baking tray before transferring to a rack to cool completely.**

## A Tale of Three Cookies

Take back your kitchen with the custom options afforded by our blend.

Forgive my photography skills. All examples based on weight suggested in recipe to reach yield.



Full Butter



Crunchy exterior. Gooey soft interior.



1 Tablespoon of water



That homemade look and chew.

**2 Tablespoons of water**



**Chewy on day one, twisty to crispy after.**