PERFECT CHOCOLATE CHIP COOKIES

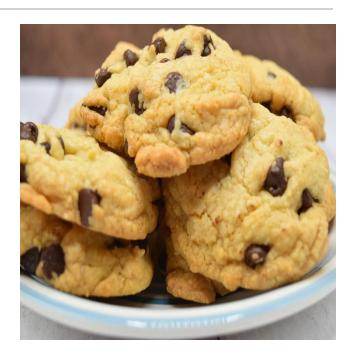
Course Dessert

Cuisine American, British

Prep Time 20 minutes
Cook Time 17-20 minutes
Total Time 40 minutes
Servings about 14

Ingredients:

- 150g unsalted butter
- 125g soft light brown sugar
- 100 grams caster sugar
- 2 tsp vanilla bean paste
- 1 egg (fridge-cold)
- 1 egg yolk (fridge-cold)
- 300g plain flour
- ½ teaspoon baking soda
- 315g semi-sweet chocolate chips



Other Information

Pre-heat oven to 170°C (150°C Fan/3250°F/Gas Mark 3).

You will need a stand mixer with a paddle attachment and whisk.

Directions

- 1. Pre-heat oven to 170°C (150°C Fan/3250°F/Gas Mark 3).
- 2. Melt butter and let it cool.
- 3. Mix brown sugar and white sugar into a bowl and pour the slightly cooled, melted butter over them and beat together on medium speed using paddle attachment on a stand mixer.
- 4. On low to medium speed, beat in vanilla paste, the cold egg and egg yolk until mixture is light and creamy.
- 5. Slowly mix in the flour and baking soda just until blended.



- 6. Fold in chocolate chips.
- 7. Line baking sheet with parchment paper.
- 8. Scoop cookie dough using an ice cream scoop, or using a ¼ cup measuring cup and drop onto baking sheet, lined with parchment paper, about 8 cm apart. You will need to bake these in two or three batches, so refrigerate the batter in between baking.
- 9. Bake for 15-17 minutes, or until the edges are slightly brown.
- 10. Cool on baking sheet for about 5 minutes before transferring to wire racks.
- 11. Grab a big glass of milk and enjoy!

