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# PERFECT CHOCOLATE CHIP COOKIES

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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

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## Other Information

*Pre-heat oven to 170°C (150°C Fan/325°F/Gas Mark 3).*

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

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## Directions

1. Pre-heat oven to 170°C (150°C Fan/325°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  $\frac{1}{4}$  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!

