goodfood

Chewy Chocolate Chip Cookies







Makes Cookies



Ingredients

Method

250g all-purpose flour	
g baking soda	
70g unsalted butter, melted	
20g packed brown sugar	
00g white sugar	
5ml vanilla extract	
egg	
egg yolk	
335g chocolate chips	
Pinch of salt	

Step 1	Preheat the oven to 325 degrees F (165 degrees C). Grease
	cookie sheets or line with parchment paper.

Step 2 Sift the flour and baking soda into a bowl, then add the salt and set aside.

Step 3 In a bowl, mix together the melted butter, brown sugar and white sugar thoroughly. Beat in the vanilla, egg, and egg yolk until light and creamy. Then mix in the reserved sifted ingredients until mixed. Stir in the chocolate chips by hand using a wooden spoon.

Step 4 Pour 1/4 of the cookie dough at a time onto the prepared greased sheets. The cookies should be about 3 inches apart.

Step 5 Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.