

Chocolate chip cookies

For this recipe you will need:

- 150 grams of soft unsalted butter
- 125 grams of soft light brown sugar
- 100 grams caster sugar
- 2 teaspoons pure vanilla extract
- 1 egg
- One egg yolk
- 300 grams plain flour
- ½ teaspoon bicarbonate of soda
- 200 grams of chocolate chips

1. Preheat the oven to 170 degrees Celsius. Line a baking sheet with baking parchment
2. Melt the butter and let it cool a bit. Put the brown and white sugars into a bowl, pour the slightly cooled, melted butter over them and beat together
3. Beat in the vanilla, the egg and egg yolk until your mixture is light and creamy
4. Slowly mix in the flour and bicarb until just blended, then fold in the chocolate chips
5. Scoop the cookie dough onto the parchment paper around 8cm apart. Bake in two batches.
6. Bake for 25-17 minutes in the preheated oven, or until the edges are lightly toasted

By: Adam cook