

Chocolate Chip Cookies Recipe

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Prep. time : 15 minutes

Cook time : 15 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- Butter 225g (8oz)
- Sugar 50g (1.8oz)
- Light brown sugar 150g (5.3oz)
- Eggs 50g (1.8oz or 1 medium egg)
- Egg yolk 20g (0.7oz or 1 medium egg yolk)
- Vanilla powder
- All purpose flour 225g (8oz)
- Baking Powder 4g (1/2Tsp)
- Salt 2g (1/3Tsp)
- Chocolate chips-semisweet 100g (3.5oz)
- Chopped dark chocolate 150g (5.3oz)

Directions

1. Put softened butter into a bowl of a stand mixer fitted with whisk attachment.
2. Cream the butter with sugar, light brown sugar and vanilla powder.
3. Add one egg and one egg yolk, and mix until combined.
4. Sift flour, baking powder and salt into the mixture and fold in until combined.
5. Mix in chocolate chips and chopped chocolate.
6. Use the dough immediately, or put it in the fridge for 24 hours.

7. Take the cookie scoop and drop your dough onto a paper lined baking tray. Make sure there is enough space between the cookies.
8. Bake them at 180°C (350°F) for approximately 10-15 minutes, until golden around the edges.

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