

THE Chocolate Chip Cookies

Makes 20

Hands-on Time 15 minutes plus chilling (overnight)

Baking Time 13-15 minutes

Ingredients

- 250g unsalted butter (softened)
- 225g light brown sugar
- 150g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 400g chocolate chips (recommend a 50/50 mix of dark and milk)

Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Baking sheet (ideally aluminium)
- Baking parchment
- Clingfilm
- Wire rack

Method

1. Make the Dough

- In a freestanding mixer, beat butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add vanilla extract and eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Add the chocolate chips and mix for 10 seconds until evenly distributed. Avoid over-mixing.

2. Shape and Chill the Dough

- Chill the dough in the fridge for at least 1 hour (or freeze to speed up the process).
- Line a baking sheet with parchment. Scoop portions of dough (approx 75g) and roll into balls. Place them on the baking sheet.
- Cover the dough balls with clingfilm and chill overnight (or freeze for later use).

3. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for:
 - 13 minutes for VERY SOFT cookies (golden edges, doughy centre).
 - 14 minutes for SOFT cookies (more golden, slightly cracked centre).
 - 15 minutes for SLIGHTLY SOFT WITH A LITTLE CRUNCH (golden all over).
- Let the cookies rest on the sheet for a few minutes, then transfer to a wire rack to cool completely.

Tip

- For the best texture, let the cookies cool completely before eating. They will firm up as they cool.

Enjoy!