

CHOCOLATE CHIP COOKIES

Name something better than a fresh batch of chocolate chip cookies.
Go on, we'll wait...

- 1) Set your oven to 325°F.
- 2) Melt the Butter (Part A) and set aside to cool.
- 3) Place the All Purpose Flour, Baking Soda and Fine Salt (Part B) into a bowl and whisk to combine.
- 4) In another bowl, place the melted Butter, Brown Sugar, White Sugar (Part C), Vanilla Extract (Part D) and Egg. Use a hand mixer to combine on medium speed until mixture is thoroughly combined approximately 2 minutes.
- 5) Add the dry mixture and Chocolate chips (or your favourite cookie ingredients like chopped nuts, dried fruit or other small candies) in three stages until all of the dry mix is just incorporated using the electric mixer. Do not over mix as this will create a dense cookie.
- 6) Use a tablespoon to scoop out dough, gently rolling into even sized balls. You should end up with 22 - 24 cookies. Place about 4 inches apart onto a cookie tray, pressing down lightly with your fingers to $\frac{3}{4}$ " in height. Place into the oven for approximately 10-12 minutes. Transfer to a cooling rack for 10 minutes or so. The texture will improve as they cool. Enjoy!

