



TASTEBUDS

Choc Chip Cookies

INGREDIENTS

- 260g strong flour
- 260g plain flour
- 1/2 tsp salt
- 1/2 tsp bicarb
- 1 tsp baking powder
- 1 tsp vanilla
- 270g butter - salted and soft
- 200g caster
- 180g dark brown sugar
- 2 eggs
- 440g choc chips or chopped choc (milk and dark)
- Maldon salt

METHOD

Cream the butter and sugars until homogenous, but not light & fluffy - about 1 minute in a stand mixer.

With the mixer running, stream in the eggs & vanilla, mix until combined.

Measure the dry ingredients into a separate bowl, then add to the mixing bowl and mix until almost combined - still crumbly, with some dries visible.

Add most of the chocolate (reserving a small handful) and mix until just incorporated

Shape the dough into 60g balls, then place on a lined tray and push down the top slightly so they have a solid base for baking. Press the remaining choc chips into the top. Place in the freezer until frozen, then transfer into an airtight bag or box.

To bake: preheat the oven to 180C/165C fan. Space the cookies out generously on a lined tray and sprinkle with Maldon just before they go in the oven. Check after 10 mins and turn the tray if necessary. At this stage, take the tray out of the oven and whack it off the countertop 2 or 3 times. Return to the oven and bake until golden and just about set in the middle - about 13-15 minutes total. When they come out of the oven, if they're not perfectly round and you want them to be (same), use a cookie cutter or similar large round utensil to "scoot" them into shape.