

Chocolate Chip Cookies

Meal time: Snack

Meal course: Dessert

Country of origin: American

Difficulty: Easy

Servings: 15 cookies

Total time: 30 mins

Ingredients

1/2 tsp baking soda
 1 large egg
 80g light brown sugar
 225g all-purpose flour
 80g granulated white sugar
 1 pinch sea salt
 150g salted butter softened
 2 tsp vanilla extract
 250g chocolate chips

Nutrition Facts

	Amount per serving
Calories	262
Total Fat	13.6g
Saturated Fat	8.8g
Cholesterol	38mg
Sodium	152g
Total Carbohydrate	32g
Dietary fiber	1g
Total Sugars	19g
Protein	3.4g
Vitamin D	6mcg
Calcium	42mg
Iron	2mg
Potassium	92mg

Method

1. Line two baking trays with nonstick baking paper. Set the oven temperature to 190°C and let it preheat.
2. Take a mixing bowl, add butter, both brown and white sugar, and beat until smooth.
3. Add in the vanilla extract and egg to the sugar and butter mixture.
4. In a different bowl, mix the flour with salt and baking soda and then add it to the other ingredients.
5. Once all the ingredients have been fully combined, add in the chocolate chips and give it another mix.
6. Put the mixture on the baking sheets in tablespoon-sized scoops, allowing enough space between each. This mixture ought to yield around 15 cookies.
7. Bake for about 9-10 minutes until the sides are gently browned and the center is slightly soft. Take them from the oven and let them cool in the tray.
8. After the cookies have been set in the tray for a few minutes, remove them and place them on a cooling rack.

Notes: These chocolate chip cookies can be stored at room temperature for 3-5 days or frozen for up to 2 months in an airtight container. The uncooked dough can be refrigerated for two weeks in a tight container. You can also use normal chocolate that has been broken into small chunks instead of chocolate chips.