



Chewy chocolate chip cookies

L Prep: 10 mins 👤 Easy 🍴 Makes 12
 Cook: 10 mins
 plus overnight chilling (optional but it makes them taste better)

Enjoy these chewy chocolate chip cookies with a cup of tea. If you have time, leave the dough overnight for the best flavour and texture

Nutrition: Per serving (12)

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
299	17g	10g	31g	18g	2g	3g	0.4g

Ingredients

- 150g **butter** , softened
- 150g **soft brown sugar** , golden caster sugar, or ideally half of each
- 1 **egg**
- 1 tsp **vanilla extract**
- 180-200g **plain flour** (see tip below)
- ½ tsp **baking powder**
- 200g **chocolate chips** or chopped chocolate

Method

STEP 1: mix the butter and sugar together using an electric whisk or hand whisk until very light and fluffy then beat in the egg and vanilla fold in the flour baking powder chocolate and ¼ tsp salt as quickly as you can don't overwork the dough as this will toughen the cookies





STEP 2: for the best flavour leave the mixture overnight either cover the bowl and chill or roll the mixture into balls and chill

STEP 3: heat the oven to 180C/160C fan/gas 4 and line two baking sheets with parchment divide the mixture into balls the craggier the balls the rougher the cookies will look if you want to give the dough more texture tear the balls in half and squidge them lightly back together space out evenly on the baking sheets leaving enough space between each to allow for spreading

STEP 4: bake the fresh cookies for 8-10 mins and the chilled ones for 10-12 mins or until browned and a little crisp at the edges but still very soft in the middle – they will harden a little as they cool leave to cool on the tray for a few minutes before eating warm

TBAT Questions	
Identify the flour used?	
Describe the difference between self raising and plain flour?	
Explain the taste, smell, texture and look of vanilla extract?	Taste
	Smell
	Texture
	Look

Cooking Skills Record:

The skills I used in preparing and cooking:				
My rating:	 Tasting & looking good	 Quite good	 Edible	 Not so good
What I need to remember next time I cook this recipe:				
Skills I need to practice:				
Choosing alternative ingredients:				
What could I serve this with:				
Are there ways I can economise:				
Hygiene and safety tips:				
I have passed this recipe to? And why:				

Skills Used: (see skills records in students folders)

Teacher/Student Feedback:	
Student evaluation	
Teacher feed back	
Student to teacher feed back	
Student to Peers feed back	
Name:	