

Classic Chocolate Chip Cookies

24 servings • Category: Dessert • Generated by Nutrifax

Ingredients

- 1 × 1 stick Butter (unsalted)
- 3/8 cup Sweets (sugars, granulated)
- 3/4 × 125 ml packed Sweets (sugar, brown)
- 2 large egg Egg (chicken, whole, fresh or frozen, raw)
- 2 tsp Vanilla extract
- 2 1/4 cup Grains (wheat flour, white, all purpose, bleached)
- 1 tsp Leavening agent (baking soda)
- 1 tsp Salt (table)
- 1 × 250 ml chips Candies (bars / chips, semisweet chocolate)

Instructions

1. Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with the granulated sugar and brown sugar until light and fluffy, about 2-3 minutes.
3. Beat in the eggs one at a time, then add the vanilla extract. Mix until smooth.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Gradually add the dry ingredients to the butter mixture, mixing on low until just combined.
6. Fold in the chocolate chips with a spatula until evenly distributed.
7. Drop rounded tablespoons of dough onto the prepared baking sheets, spacing about 5cm apart.
8. Bake for 9-11 minutes until the edges are golden but the centres still look slightly underdone.
9. Let cool on the baking sheet for 5 minutes, then transfer to a wire rack. The cookies will firm up as they cool.