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by The Bakealogue

Chocolate chip cookies



Ingredients

All Purpose Flour: 1 and 1/2 cup
Unsalted Butter (at room temperature): 4 oz
Caster Sugar: 3/4 cup
Egg: 1
Baking Powder: 1/4 tsp
Bicarbonate Soda: 1/2 tsp
Vanilla Essence: 1 tsp
Salt: 1/4 tsp
Chocolate Chips: 1 cup

Preparation

- 1 Pre-heat your oven to 180 degrees Celsius and line your baking tray with parchment paper.
- 2 In a bowl, beat together the unsalted butter and caster sugar until it forms a creamy mixture.
- 3 Add the egg followed by vanilla essence and beat again until all ingredients are well-combined.
- 4 In a dry bowl, sift together the all purpose flour, salt, baking powder, and bicarbonate soda. Mix the chocolate chips in the flour.
- 5 Add the flour to the batter and mix until the batter starts to form a dough.
- 6 Scoop out your cookies on your baking tray leaving space between each one as the cookies will spread while baking.
- 7 Bake the cookies in your pre-heated oven at 180 degrees Celsius until the edges start to turn golden brown.
- 8 Allow the cookies to cool on the baking tray for 5 minutes and then transfer them to your wire rack for cooling. The cookies will appear soft when out of the oven but will harden during the cooling process.

Cooks Note

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