


Chocolate chip cookies

Cuisine: **English**
Food category: **Pastry**




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Program steps


1


 Hot air


 25 %

 Termination by time

 00:09
hh:mm

 180 °C

 100 %



Ingredients - number of portions - 10

Name	Value	Unit
salted butter	150	g
light brown sugar	80	g
granulated sugar	80	g
Vanilla extract	5	ml
egg	1	pcs
bicarbonate of soda	5	ml
salt	5	ml
chocolate chips	200	g
plain flour	225	g

Nutrition and allergens

Allergens: 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

- 1) Pre heat oven to 180C and line baking sheets with non-stick baking paper
- 2) Put 150g softened butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy
- 3) Beat in 2 tsp vanilla extract and 1 large egg
- 4) Sift 225g plain flour, 1/2 tsp bicarbonate of soda and 1/4 tsp salt into a bowl and mix it in with a wooden spoon
- 5) Create 10x even balls on tray, leaving enough space to spread, cook 9-11 minutes depending on size of ball