

Choc Chip Cookies



Ingredients*

- 1 cup softened unsalted butter
- ½ cup caster sugar
- 1 cup brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 3 cups plain flour
- 1 teaspoon bicarbonate of soda (baking soda)
- ½ teaspoon baking powder
- 1 teaspoon salt
- 350g chocolate chips or chopped chocolate (milk, white, or dark – your choice!)

How to make them

1. Preheat your oven to 175°C and line a baking tray with baking paper
2. In a large mixing bowl, beat the butter, caster sugar, and brown sugar together until the mixture is light and creamy
3. Add the eggs one at a time, beating well after each addition, then stir in the vanilla extract
4. In a separate bowl, sift together the flour, bicarbonate of soda, baking powder, and salt. Gradually add this to the wet mixture and mix until just combined
5. Fold through the chocolate chips using a spatula or wooden spoon
6. Roll tablespoons of dough into balls and place them on your tray, with room for spreading
7. Bake for 10–12 minutes, or until the edges are golden and the centres look set
8. Leave the cookies to cool on the tray for 5 minutes, then transfer to a wire rack to cool completely

*Note: Recipe uses Australian measurements where 1 cup = 250ml volume