

THE Chocolate Chip Cookies

Makes 20

Hands-on Time 15 minutes plus chilling (overnight)

Baking Time 13-15 minutes

Ingredients

250g Unsalted butter (softened)
225g Light brown sugar
150g Caster Sugar
2 tsp Vanilla extract
2 Eggs, large
400g Plain flour
1 tsp Bicarbonate of soda
1 tsp Fine salt
400g Chocolate chips (recommend a 50/50 mix of dark and milk)

Equipment

Freestanding mixer with paddle
Spatula
Baking sheet (ideally aluminium)
Baking parchment
Clingfilm
Wire rack

Add the butter and both sugars to the bowl of the mixer and beat on a medium-high speed for 5 minutes until you have a very light and fluffy mixture.

Add the vanilla and eggs and beat for a couple of seconds until combined.

Add the flour, bicarb, and salt, and again beat for a couple of seconds until combined. Scrape the sides down using a spatula to make sure everything is incorporated.

Finally, add the chocolate chips and mix a final time. You shouldn't need to run the mixer for more than 10 seconds. The key thing is not to over-mix.

If you want to fast-track the next stage, cover the bowl with clingfilm and put it into the freezer for up to an hour. If your bowl doesn't fit then by all means transfer the dough into a smaller bowl. Otherwise put the bowl into the fridge until the dough is firm.

Line a baking sheet with parchment.

Remove the bowl and take a portion of the dough (approx 75g) and roll into a ball. Place onto the baking sheet and repeat until you have used up all of the dough. At this point if you want to bake the cookies at a later point you could put the dough balls, with the parchment, into a Tupperware box and freeze. Otherwise, cover the dough balls with clingfilm and

leave in the fridge to get really firm, ideally overnight.

Preheat the oven to 170°C/150°C (Fan)/ 325°F/Gas mark 3.

Slide the baking sheet out of the fridge and leave the dough balls in there on the shelf.

Once the oven has warmed up. Line the baking sheet with another piece of parchment.

Place approx 6/8 balls spaced about 10cm apart from each other onto the baking parchment.

Pop the tray into the oven on a middle shelf for the following times depending on how you like your cookies. I should stress you are making this judgement by look and not touch.

13 minutes - VERY SOFT - the very edges of the cookies will be golden.

14 minutes - SOFT - more of the outside of the cookies will be golden.

15 minutes - SLIGHTLY SOFT WITH A LITTLE CRUNCH - the cookies will be golden.

Once they are to your liking, remove the tray from the oven. Slide the parchment carefully, with the cookies, onto the worktop. Re-line with more paper and bake your next batch.

After the cookies have rested for a couple of minutes they should be firm enough for you to transfer onto a wire rack to fully cool. Don't forget they will get firmer as they cool, as tempting as it is to

immediately eat them straight from the oven. Like all things in life, patience pays off.

Enjoy!