

CHOCOLATE CHIP COOKIE RECIPE

For about **2 dozen cookies** (about 24 medium size cookies)

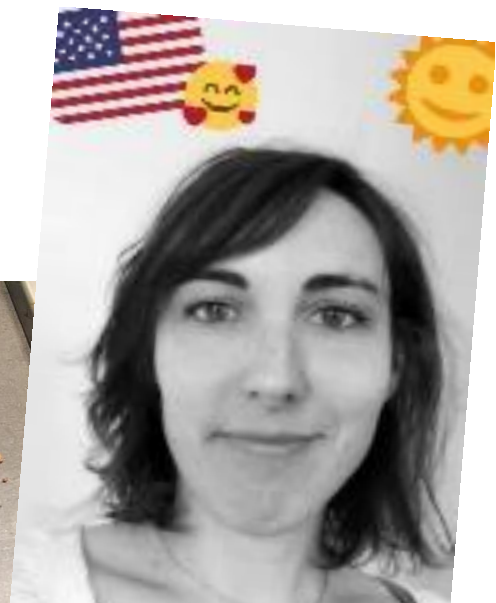
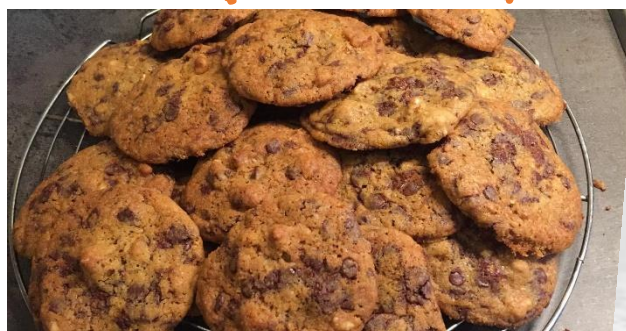
The UTENSILS you need:

- 1 large BOWL
- 1 medium size BOWL
- TABLESPOONS (tbsp) and TEASPOONS (tsp)
- CUPS
- 1 WHISK
- 1 electric BEATER
- 1 BAKING SHEET (or COOKIE SHEET)
- 1 RACK
- 1 SPATULA
- 1 SCALE
- PLASTIC FILM

The INGREDIENTS you need:

- | | |
|---|-----------|
| • 1 cup + 2 tbsp FLOUR | [160 gr.] |
| • ½ tsp BAKING SODA | [½ tsp] |
| • ½ cup salted BUTTER at room temperature | [125 gr.] |
| • ¾ cup GRANULATED BLOND SUGAR | [75 gr.] |
| • ¾ cup BROWN SUGAR (rapadura) | [75 gr.] |
| • 1 tsp VANILLA SUGAR | [1 tsp] |
| • 1 large EGG | [1] |
| • 1 cup CHOCOLATE CHIPS | [160 gr.] |
| • 1 cup CHOPPED WALNUTS | [100 gr.] |

Emily's Recipe



The RECIPE (in 10 steps)

- Step 1 (one)

Add flour and baking soda in the medium size bowl.

- Step 2 (two)

Using the electric beater, **beat together** the salted butter, granulated blond sugar, brown sugar and vanilla sugar in the large bowl...until creamy!

- Step 3 (three)

Add the egg and **beat** well.

- Step 4 (four)

Gradually **beat in** the flour/baking soda mixture.

- Step 5 (five)

Add the chocolate chips and nuts.

- Step 6 (six)

Refrigerate the dough for 1 hour.

- Step 7 (seven)

Drop by rounded tablespoon (like a ping pong ball) onto the ungreased cookie sheet.

- Step 8 (eight)

Bake in preheated oven (180° C)...

➔ for about 8 minutes: if you like them chewy!

➔ to 10 minutes: if you like them crunchy!

- Step 9 (nine)

Let the cookies cool for a few minutes on the cookie sheet...

Afterwards, **transfer** them onto a rack to cool completely.

Then, the best way to **conserve** them is to place them in a metal box, if you have one!

- Step 10 (ten)

Eat your cookies!

Best with a glass of milk as a snack or you can even **crumble** them and **eat** them with vanilla ice cream and a hot chocolate sauce on top! ;)