

Chocolate chip cookies

Cuisine: **English**

Food category: **Pastry**



Author: **Samuel Ashton**

Company: **Retigo UK**

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, and may contain peanuts, Contains milk, DAIRY, Gluten, soy

Minerals: Ca, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová, Vitamin A

Nutritional value of one portion	Value
Energy	346.4 kJ
Carbohydrate	45.1 g
Fat	17.2 g
Protein	3.2 g
Water	5.6 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