



CHOCOLATE CHIP COOKIES

Ingredients

215g butter

170g white sugar

215g brown sugar

1 egg

6g vanilla essence

365g all purpose flour

3g baking soda

3g baking powder

3g salt

270g chocolate chips

Method

Cream butter and both sugars in a mixer with paddle attachment until light and fluffy.

Add egg and vanilla essence.

Combine dry ingredients in a large bowl and whisk to combine.

Add dry ingredients to mixture and continue to mix until just combined.

Scoop mixture onto a parchment lined tray.

Flatten and leave enough room for the dough to grow.

Sprinkle the cookies with sea salt. Bake at in a moderate temperature oven for 12-15 minutes.

Do not over bake - cookies should still be soft and only lightly browned (they continue to bake once out of the oven).