



Helena's soft, gooey choc chip cookies

These are simple to make and taste great. It's a robust recipe that allows you to play around with flavours, but I hope once you master these, it'll become one of your favourites.

Ingredients

Butter (room temp) - 125g
Caster sugar - 75g
Dark brown sugar - 100g
Vanilla extract - 1 teaspoon
1 egg
Plain flour - 300g
Baking powder - 1 ½ teaspoon
Bicarbonate of soda - ½ teaspoon
Sea salt - ½ teaspoon
Dark chocolate chips - 200g

This is a very flexible recipe and if you'd like to substitute alternatives for the chocolate chips, you may. As long as the additions are similar in volume, this should work. You could use 100g dried cranberries and 100g white chocolate chips, or raisins and a teaspoon of cinnamon.

Equipment

A large bowl
A baking sheet/tray
Baking/greaseproof paper
Mixing spoon OR
Stand mixer using the paddle setting OR
Hand mixer (for the first stage)

For the bake-along

It would be helpful if you weigh and measure your ingredients in advance, if possible. At the start of the session, preheat your oven to 180 degrees (fan) or 190 for non-fan ovens.