

# Chocolate chip cookies

Cuisine: **English**  
Food category: **Pastry**



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