



Soft chocolate chip cookies

20'
Hands on

25'
Cook Time

10-12
Portion(s)

1
Difficulty



Method

- In a mixer's bowl add the butter, the brown sugar, the granulated sugar, the salt, and beat with the paddle attachment at high speed, for 3-4 minutes, until fluffy.
- Remove the bowl from the mixer, add the eggs, the vanilla, and mix with a silicone spatula.
- In a bowl add the flour, the baking soda, the chocolates coarsely chopped, and mix softly with a silicone spatula until the ingredients are homogenized.
- Transfer to a bowl, cover with plastic wrap, and refrigerate for 2-3 hours.
- Preheat the oven to 180° C (350° F) set to fan.
- Use an ice cream scoop to scoop out the cookie dough and transfer on [baking pans](#) lined with parchment paper. Leave a lot of space between them because they will spread in the oven. Do not press them with your hands!
- Bake each baking pan for 12-13 minutes. Let them cool until set and serve.

Ingredients

- 150 g butter
- 150 g brown sugar
- 75 g granulated sugar
- 1 pinch salt
- 2 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 280 g all-purpose flour
- 1/2 teaspoon(s) baking soda
- 100 g chocolate couverture
- 100 g milk chocolate couverture

Διατροφικός πίνακας

Nutrition information per portion

357 Calories (kcal)	18.0 Total Fat (g)	10.0 Saturated Fat (g)	44.0 Total Carbs (g)
18%	26%	50%	17%
25.0 Sugars (g)	5.0 Protein (g)	1.8 Fibre (g)	0.23 Sodium (g)
28%	10%	7%	4%