

VINTAGE CHOCOLATE CHIP COOKIES

🕒 25 minutes 🍪 30 pieces



INGREDIENTS:

150 g butter, softened
80 g brown sugar
80 g granulated sugar
2 teaspoons vanilla extract
1 large egg
225 g all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
200 g plain chocolate chips or chunks

1. Heat oven to 190°C and line two baking sheets with non-stick baking paper.
2. Put butter, brown sugar and granulated sugar into a bowl and beat until creamy.
3. Beat in vanilla extract and egg.
4. Add flour, baking powder and salt and mix it in with a wooden spoon.
5. Add chocolate chips or chunks and stir well.
6. Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
7. Bake for 8-10 minutes until they are light brown on the edges and still slightly soft in the center if you press them.
8. Leave on the tray for a couple of minutes to set and then lift onto a cooling rack.