



crunchy chocochip cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 cup brown sugar
- 10 oz butter, softened (283g)
- 1 egg
- 1 1/2 tsp vanilla extract
- 3 cups plain flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp salt
- 1 1/2 cup chocolate chips, semi-sweet
- 1/2 cup crushed almond

Instructions

this is a modification on my mom's recipe. a bite size snack that will cheer u up after a long day. careful, it's hard to stop eating once u start...

1. in a large mixing bowl, whisk together butter and sugar until creamy and lighter in color. (use a wooden spoon instead of a whisk as it tends to get caught in between the wires. best if u use an electric mixer but being stuck in the dorms means i dont own one)
2. add in the egg and whisk till even. then add the vanilla essence and continue whisking.
3. in a seperate bowl, mix together the plain flour, baking powder and salt (sifting is optional).
4. spoon the flour mix 2 tbsp at a time into the butter mixture fold to combine (use a wooden spoon). keep this up until the half the flour mixture has been mixed in.
5. now add half of the chocolate chips and half of the almond nuts into the mixture with 2 tbsp of the flour and fold. repeat with the remaining chips and nuts.

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6. continue folding in the remainder of the flour to form your cookie dough. (by this point it should be getting difficult to mix and require some muscle action. i suggest a cutting motion with the wooden spoon if you're not strong like me)
 7. preheat the oven to 325F (or 160C). line a few baking tray with foil paper. form little teaspoon sized balls and place them on the baking tray with some spacing in between. bake for about 20 minutes per tray until the cookies are lightly browned.

this recipe makes about 5 cups of cookies. the almond nut can be replaced by any other kind of nuts. one of my fav is using peanuts, smells ohsogood. for a smoother crunch (without the nuts getting stuck in between your teeth), you can use almond powder instead of crushed almonds.

enjoy!