



Chocolate Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

220g plain flour
125g unsalted butter, softened
Pinch of salt
1/2 cup caster sugar
1/2 cup firmly packed light brown sugar
1/2 tsp baking powder
1/2 tsp baking soda
1 egg, at room temperature
1 tsp vanilla extract
1 cup of mixed dark and white chocolate chunks

Instructions

1. Preheat oven to 175C. Line 2 baking trays with aluminium foil and set aside.
2. Sift the flour, salt, baking soda and powder together and set aside. Using an electric mixer, beat the butter till light and fluffy. Add the sugars in and beat till well combined. Add the egg and vanilla in and mix well.
3. Tip the flour mixture into the butter mixture and fold till just combined. Fold the chocolate chips in. Using two teaspoons, drop teaspoonfuls of the batter onto the baking trays 2 inches apart. Bake the cookies for about 12- 15 minutes till the cookies are crisp around the edges. They will puff up in the oven and flatten as they cool.