

HOMEMADE CHIPS AHOY! COOKIES



15 mins
PREP TIME



10 min
COOK TIME



4
DOZEN

INGREDIENTS

1 ½ cups (12 oz/340 g) butter, softened

1 ⅓ cups (8 oz/225 g) dark brown sugar

1 cup (8 oz/225 g) granulated sugar

4 cups (1 lb 4 oz/568 g) all-purpose flour

2 teaspoons salt

1 teaspoon baking soda

¼ cup (2 fl oz/60 ml) water

1 ½ teaspoons vanilla extract

2 cups (12 oz/340 g) semi-sweet chocolate chips








INSTRUCTIONS

- 1 Preheat the oven to 325°F (165°C) convection (fan assist)* and line 3 baking sheets with parchment paper. Set aside.
- 2 In the bowl of a stand mixer fitted with a paddle attachment, cream the butter, brown sugar, granulated sugar on high speed until light and fluffy, about 3 minutes.

INSTRUCTIONS

- 3** In a separate, medium bowl, combine the flour, salt and baking soda.
- 4** On low speed, add the flour mixture to the butter and mix until combined. The mixture will be crumbly.
- 5** Add in the water and vanilla and mix until the dough is formed. Finally, fold in the chocolate chips.
- 6** Roll 1 tablespoon-sized scoops of dough into balls, then flatten until the dough is ¼-inch (6mm) thick and place 2-inches (5 cm) apart on the prepared baking sheets.
- 7** Bake the cookies for 10 -12 minutes, until cookies are golden brown. Once out of the oven immediately do a 'pan bang' on the counter to create a crinkle on top. (Maybe get an adult to help with this step) .
- 8** Allow to cool completely on the tray before enjoying the cookies with a big glass of cold milk. Store in an airtight container at room temperature for up to 1 week.

BOLD BAKER TIPS

-  Use dark brown sugar to add a lovely caramel flavor to your cookies.
-  You can white or milk chocolate chips in this cookie dough.
-  Add in some chopped nuts if you like.
-  Scoop all the dough and freeze the balls so you can have fresh cookies anytime. Defrost the dough on a baking tray for 20 minutes before baking them off!
-  *If you use a conventional oven with no fan for baking these cookies, they will take longer time compared to this recipe. In this case, start checking them after about 15 minutes.

