

Chocolate Chip Cookies

Serves About 20 cookies · 30 min plus chilling · The Toll House classic and beyond



Photo: Fresh from the oven: Mshuang2, CC0 (https://commons.wikimedia.org/wiki/File%3AChocolate_chip_cookies_on_cutting_board.jpg)

Ingredients

- 115 g (1/2 cup) unsalted butter, softened
- 100 g (1/2 cup packed) light brown sugar
- 50 g (1/4 cup) granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 150 g (1 1/4 cups) plain flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 170 g (1 cup) semisweet chocolate chips or chopped dark chocolate

Method

- 1 Beat the butter with both sugars for 2 to 3 minutes until light and creamy.
- 2 Beat in the egg and vanilla until smooth, scraping the bowl.
- 3 Whisk the flour, baking soda and salt together, then mix them in on low speed just until combined. Stir in the chocolate.
- 4 Cover and chill the dough for at least 1 hour, or up to 2 days for deeper flavour.
- 5 Heat the oven to 190 C (375 F). Scoop rounded tablespoons of dough onto lined baking trays, about 5 cm apart.
- 6 Bake for 9 to 11 minutes, until the edges are golden and the centres still look a little soft. Cool on the tray for 5 minutes, then move to a rack.

More on this dish, its history and the full photo credits: <https://chocolateera.com/chocolate-chip-cookies/>