



CHOCOLATE CHIP COOKIES

MAKES APPROXIMATELY 24 COOKIES

by Jon

EXECUTIVE PASTRY CHEF



Unsalted Butter 70g
Granulated Sugar 210g
Whole Egg 60g
Vanilla Essence 10g
Baking Soda 10g
Salt 3g
Almond Meal 300g
Chocolate Chips 242g

1. In a mixing bowl, fitted with the paddle attachment, cream together the butter and granulated sugar until smooth.
2. Slowly add egg and vanilla essence and continue mixing until fully incorporated.
3. Combine the baking soda, salt, and almond meal. Sift the ingredients together until combined and add to butter mixture.
4. Continue mixing until almond mixture has fully incorporated into the butter mixture.
5. Add the chocolate chips and mix until just combined. Don't overmix as this will break apart the chocolate.
6. Portion your dough into desired size on a cookie sheet lined with baking paper.
7. Bake cookies in a preheated oven at 165c for approximately 12-15 minutes until golden in colour.
8. Remove cookies from oven and cool at room temperature.
9. The cookies should still look as if they are under baked as they will continue to cook on the tray.
10. Enjoy!