

New York Chocolate Chip Cookies

125g butter
100g light brown sugar
75g white granulated sugar
1 medium egg
1 teaspoon vanilla
300g plain flour
1½ teaspoons baking powder
½ teaspoon bicarbonate of soda
300g chocolate chips (150g dark, 150g milk)



Put butter and sugars into a bowl and beat until creamy. Add in your egg, and beat again. Add the vanilla, the plain flour, baking powder and the bicarbonate of soda and beat until a cookie dough is formed! Add in the chocolate chips and beat till they're distributed well! Weigh cookies out into eight cookie dough balls - they're about 120g each! Once they're rolled into balls, put cookie dough in the freezer for at least 30 minutes, or in the fridge for an hour or so!

Whilst the cookie dough is chilling, pre-heat your oven to 180C. Take your cookies out of the freezer/fridge and put onto a lined baking tray. Bake the cookies in the oven for 12-14 minutes. Once baked, leave them to cool on the tray for at least 30 minutes, as they will continue to bake whilst cooling!