



Lets Cook...

Giant Chocolate Chip Cookies!



This recipe makes 8 giant chocolate chip cookies.

Or you could make lots of smaller cookies if you prefer.



You will need:

Ingredients:

- 115g unsalted butter
- 100g soft light brown sugar
- 50g caster sugar
- 1/2 tsp vanilla extract
- 1 large egg
- 180g plain flour
- 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 2 tsp cornflour
- 1/2 tsp salt
- 200-250g chocolate chips, nuts or dried fruit



TIP: The butter and egg need to be at room temperature so pull them out of the fridge early to warm up a bit.



Equipment:

- Two bowls – one large and the other can be smaller.
- Measuring jug or cup
- Electric whisk or big spoon
- Teaspoon
- Large spoon
- Chopping board and knife
- Sieve
- Weighing scales
- Two baking trays
- Baking paper or reusable liners.
- Oven gloves

TIP: Before you start, run a bowl of hot washing up water to wash your hands in as you go. They'll get messy!



1. Measure and chop the butter

Put your whole block of butter onto the chopping board and cut slices off it to weigh on the scales.

Keep adding to the scales until you get to 115g of butter on the scales.

Move the butter onto the chopping board and cut into smaller pieces or cubes.

Put these in the big bowl.



2. Measuring the sugar

Put the small bowl on your scales with the sieve on top. Reset the scales to zero.

Tip **100g of soft brown sugar** into the sieve.

Don't worry if you go a few grams over, you can spoon some back into the bag.

Push the sugar through the sieve with the back of a large spoon. This breaks up all the lumps.

Reset the scales to zero and pour **50g of caster sugar** into the sieve. Push through the sieve again or give it a gentle shake into the bowl.

Remove the sieve and tip the bowl of sugar into the big bowl with the butter.

3. Mixing the butter and sugar

Plug in your handmixer if you have one, or use a large spoon for this bit.

Mix the butter and sugar until it's smooth and stuck together.



4. Mix the egg and vanilla extract

Next, break your egg into the measuring jug or a cup, and add half a teaspoon of vanilla extract.

Pour the egg and vanilla mixture into the big bowl and mix thoroughly using the electric whisk or by hand.



TIP: Make sure you scrape down the sides half way through mixing so that you don't leave bits around the edge of the bowl.

5. Measure the dry ingredients

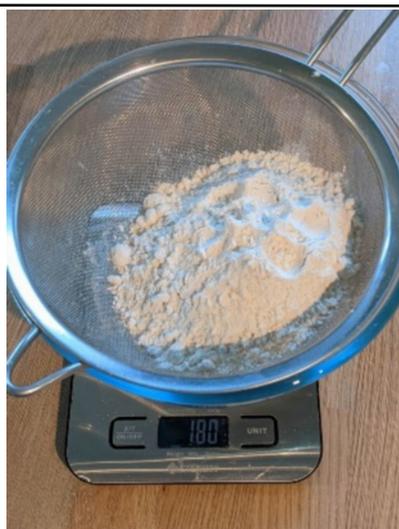
Pop the smaller bowl on the scales with the sieve on top. Set the scales to zero.

It's time to measure out the dry ingredients.

Measure out the following ingredients into the sieve and push or tap them through to the bowl:

- 180g of plain flour.
- ½ teaspoon of baking powder.
- ½ teaspoon of bicarbonate of soda.
- 2 teaspoons of cornflour.
- ½ teaspoon of salt.

Give the bowl of dry ingredients a stir and tip it all into the big bowl.





6. Mix and add the chocolate chips

Mix together using the electric whisk or a large spoon.

Tip in the chocolate chips and stir in.



7. Spoon out onto a baking tray

Get a baking tray out and put a baking sheet liner on it, or cut some baking paper to fit it.

Spoon out big lumps of mixture and shape into 8 evenly sized dollops on the baking tray.



8. Refrigerate for an hour

Clear a space for the tray on a shelf in the fridge and pop the tray in there for an hour.

10 minutes before the hour is up put the oven on to 160 degree fan.



9. Move the cookie dough onto two baking trays

Pull the baking tray of cookie dough out of the fridge and slide the baking sheet off the tray.

Line two baking trays and put two cookie dough lumps on each tray, spaced out well. They spread into giant cookies while they cook so they need lots of space!



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Put your oven gloves on and put the first two trays in the oven for 16-20 minutes.

Check them after 16 minutes. They will be cooked when they have cracks going all the way to the middle.

If they're not ready put them back for a few more minutes.

You may want to set a timer or note the time when you put them in.



When they come out of the oven they need to firm up for 5 minutes as they cool off.



Cook the second batch as soon as the cooked cookies are cool enough to transfer to a plate and you can reuse the baking trays.

You may need fresh baking paper to line it or if it's a reusable liner you might need to give it a quick rinse or wipe before reusing it.



Line the baking trays and spread the cookie dough out as you did before. Put two lumps of dough on each tray.

Set a timer again or look at the time when you put them in the oven.

Cook for 16-20 minutes again.



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You could lay your cookies on a cooling rack if you have one, or just spread them out well on a plate while they cool down.

Now it's time to enjoy your cookies!



This recipe is from Movers and Bakers, an online recipe blog by a lady called Andrea.

She's made a great video of this recipe you can watch too. You can find it here...

RECIPE VIDEO



<http://moversandbakers.co.uk/giant-chocolate-chip-cookies>

Thank you for sharing it with us Andrea!



We'd love to know how you get on.

Send us your pictures on facebook or you can email fliiss@cornwallpeoplefirst.com.

You can use this recipe to make smaller cookies too.

Or you could add different types of chocolate, fruit or nuts.

Enjoy!



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