Chewy Chocolate Chip Cookies

Ingredients for 12 cookies

- 100g granulated sugar
- 165g brown sugar
- 1 teaspoon salt
- 115g unsalted butter, melted
- 1 egg
- 1 teaspoon vanilla extract
- 155g plain flour
- ½ teaspoon baking powder
- 110g milk chocolate chunks
- 110g dark chocolate chunks

Method

In a large bowl, whisk together the sugar, salt, and butter until a smooth paste forms with no lumps.

Whisk in the egg and vanilla.

Sift in the flour and baking powder, then gently fold the mixture with a spatula. Don't over mix.

Fold in the chocolate chunks, then chill the dough for at least 30 minutes.

Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.

Scoop the dough with an ice-cream scoop onto the lined baking sheet, leaving at least 10 cm of space between cookies and 5 cm of space from the edges so that the cookies can spread evenly.

Bake for 12-15 minutes, or until the edges have started to barely brown.

Cool completely before serving.