

## COMPETITION!

Follow the recipe below and bake the most delicious chocolate chip cookies.

Post a picture of your creation on Instagram under #thegreatOCNbakeoff.

The best decorated cookies win 😊

# CHOCOLATE CHIP COOKIES RECIPE

## Ingredients (for 12 cookies)

- ½ cup granulated sugar
- ¾ cup brown sugar, packed
- 1 teaspoon salt
- ½ cup unsalted butter, melted
- 1 egg
- 1 teaspoon vanilla extract
- 1 ¼ cups all-purpose flour
- ½ teaspoon baking soda
- 110 gr milk chocolate chunks
- 110 gr dark chocolate chunk, or your preference



## Preparation

1. In a large bowl, mix together the sugars, salt, and butter until a paste forms with no lumps.
2. Throw in the egg and vanilla.
3. Put in the flour and baking soda, then mix the mixture with a spatula.
4. Gently mix in the chocolate chunks, then chill the dough for at least 30 minutes.
5. Preheat oven to 180°C. Use a baking sheet.
6. Scoop the dough onto a baking sheet, leaving at least 10 cm of space between cookies and 5 cm of space from the edges of the tray so that the cookies can spread evenly.
7. Bake for 12-15 minutes, or until the edges have started to slightly brown.
8. Cool completely before serving.
9. Enjoy!