

Soft Chocolate Chip Cookie Recipe

Ingredients

- 150g soft brown sugar
- 50g granulated sugar
- 1 large egg
- 2 teaspoons vanilla extract (optional)
- 250g self-raising flour
- 2 teaspoons cornflour (optional)
- 1 teaspoon baking powder
- A pinch of salt
- 100g chocolate chips or a chocolate bar cut into pieces



Method

1. In a large bowl beat the butter, brown sugar and sugar together with a wooden spoon until combined and creamy.
2. Crack the egg into a cup then pour it into the butter and sugar mixture. Beat together until combined. Scrape down the sides and bottom of the bowl as needed.
3. In a separate bowl, combine the flour, cornflour, baking powder and salt. Add this to the butter, sugar and egg mixture and carefully mix together until combined. The cookie dough will be slightly thick.
4. Add the chocolate and stir carefully until mixed through.
5. Cover the dough tightly with cling film and chill in the fridge for at least 1 hour.
6. Preheat the oven to 180°C.
7. Grease or line 2 large baking sheets. Set aside.
8. Remove the cookie dough from the fridge. The dough will be slightly crumbly, but will come together when you work the dough with your hands.
9. Roll balls of dough (about 1½ tablespoons each or an ice cream scoop full) and place spaced out on the baking sheets.
10. Bake for 10-12 minutes, until barely golden brown around the edges. The cookies will look extremely soft when you remove them from the oven.
11. Cool for 2 minutes on the baking sheet. The cookies will slightly deflate as you let them cool. You can press in some extra chocolate chips if you have any spare!
12. Transfer cookies to a cooling rack to cool completely. Cookies stay fresh covered at room temperature for up to 1 week.