



## **Chocolate Chip Cookies** **Makes 36 approx**

### **Ingredients**

400g plain flour  
1 tsp bread soda  
pinch of salt  
225g butter at room temperature

175g caster sugar  
175g soft brown sugar  
1 tsp vanilla extract  
2 eggs, beaten  
350g good quality dark chocolate chips.

### **Method**

Oven Function 3D or 4D Hot Air at 180°C  
MUM mixer

- 1.** Line the universal pan and 2 baking sheet with non stick parchment paper.
- 2.** In a bowl, combine the flour, baking soda and salt.
- 3.** In the bowl of the MUM mixer with the stirring whisk attached, beat the butter, caster sugar, brown sugar and vanilla extract on a slow speed for 30 seconds. Turn up the speed and beat until pale and light. Beat in the eggs a little at a time. On the slowest speed stir in the flour mixture and chocolate.
- 4.** Split the dough into three pieces. Form each piece of dough into sausage shapes approx 3cm in diameter, using cling film to help. Roll up and seal the ends. Refrigerate until firm.
- 5.** Preheat the oven.
- 6.** Cut each log into 12 rounds. Place them well spaced apart on the baking sheets.
- 7.** Place the cookies in the oven on shelf levels 1, 3 and 5. Bake for 12-15 minutes or until light golden brown. Remove from the oven and allow to cool for a few minutes on the baking sheets before transferring to wire racks to cool completely.

Note. The cookie dough freezes well. Once it s formed into sausage shapes and wrapped, it can be frozen. The dough can be sliced and baked from frozen. Never refreeze defrosted cookie dough.