



APRIL 2025

the absolute best chocolate chip cookies

Makes 15-20 cookies

Ingredients

- 185g salted butter
- 1 cup brown sugar
- ¼ cup caster sugar
- 1 whole egg plus one egg yolk
- 1 tbsp vanilla extract or essence
- 1 ¾ cups plain flour
- 1 tsp baking powder
- 2 cups Callebaut 54 % cocoa chocolate chips (these are undisputedly the best for cookies)

Method

1. The most crucial and difficult step in this recipe is browning the butter, so if your cooking with kids be sure to help them through this step. So to begin, add the butter to a small pot or saucepan and melt on low heat. Once its melted continue to heat the butter until it begins to foam, keep two eyes on the butter and stir it constantly and cautiously. Eventually it will begin to smell slightly toasty and turn a light brown colour, once you have achieved this remove it from the heat. This added step will give your cookies much more flavour.
2. Pour your browned butter into a large mixing bowl and add the caster sugar and brown sugar, mix just to combine then add in the egg and extra yolk as well as the vanilla and mix again.
3. Fold through the flour and baking powder thoroughly, then finally with one last mix add in the chocolate chips.
4. Roll the dough into 60g gram balls, then place in the fridge for at least 30 minutes to cool completely. (or until whenever you decide to bake them if preparing them ahead).
5. When ready to bake pre-heat oven to 180 degrees Celsius, then spread your unbaked cookies on trays lined with baking paper with enough space for them to spread a few centimetres. Bake your cookies for 12 minutes, then leave to cool before diving in.

