

# Chunky Choc Chip Cookies

This cookie recipe produces large chewy cookies with crispy edges.

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Prep Time 25 mins    Cook Time 20 mins    Total Time 45 mins



## Ingredients

- 1 cup plain flour
- 1 cup bread flour
- $\frac{1}{2} + \frac{1}{8}$  tsp bi carb soda
- $\frac{3}{4}$  tsp baking powder
- $\frac{3}{4}$  tsp salt
- $\frac{2}{3}$  cup butter
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup white sugar
- 1 tsp egg replacer
- 1 tsp vanilla essence
- 200g vegan chocolate, cut into chunks

## Instructions

1. Preheat the oven to 200°C and line two baking trays with parchment paper.
2. In a bowl add both flours, bi carb, baking powder and salt. Use a whisk to combine and get rid of any lumps.
3. To a new large bowl add butter and both sugars and, using a hand mixer, cream together for 5 mins
4. Mix the egg replacer with 2 tbsp of water to make a paste
5. Add egg replacer to the butter and sugar mixture with vanilla essence, mix for a further minute. Ensure you are scraping down the sides of the bowl
6. Add dry ingredients to the butter mixture and mix with a spatula until just combined.
7. Fold in chocolate chunks
8. Using a spoon, make a ball of dough and place on baking tray - leave space for the cookie to spread (each team member needs one cookie on this tray).
9. Bake for 18-20 mins or until edges are golden.
10. While cookies are cooking, roll the rest of the dough into cookie balls and place on the other baking tray. These are going to be frozen for cooking later, so they can be close together.
11. When cookies are cooked, remove from the oven and allow to cool for 5 mins before moving to a wire rack to finish cooling