

Tim's Ooey Gooley Oh So Chewy Chocolate Chip Cookies

Recipe from Tim, Marketing Manager at the Pinnacle Foundation
and Gogglebox Couch Critic

INGREDIENTS:

150g butter at room temp.
1/2 cup brown sugar
1/2 cup white or caster sugar
1 egg
1 teaspoon vanilla extract
1 3/4 cups plain flour
1/2 cup milk chocolate
(chips, or chunks)
1/2 cup dark chocolate
(chips, or chunks)

Tim's note

"These stay good for about a week, but they're best when fresh! If done right, they'll have a caramelised crust that has just the right crunch!"

METHOD:

Step 1

Preheat oven to 180C (160C for fan-forced) and line trays with baking paper. Using an electric mixer, beat the butter and sugars for 1-2 minutes or until the mixture is smooth. Now, beat in the egg and vanilla until combined.

Step 2

Mix in the plain flour and once combined, fold through the dark and milk chocolate. Roll 2 level tablespoonfuls of mixture into balls and place on prepared trays, at least 5cm apart, pressing down slightly.

Step 3

Bake for 15-18 minutes or until light golden and cooked. They'll be soft when out of the oven, so transfer to a wire rack to cool.

Best enjoyed hot and gooey!



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