

JELISHA'S SALTED CHOC CHIP COOKIES

By Kathleen Arnold



Preparation : 10 min - **Resting :** 30 min - **Cooking :** 10 min - **Equipment :** -

Ingredients : 4

- 125 g roughly diced unsalted cultured butter* - ½ cup caster sugar - ½ cup brown sugar (lightly packed)
 - ½ teaspoon vanilla extract - 1 medium egg - 1 ¾ cups self-raising flour - 250 g good quality milk chocolate chips - a generous pinch of coarse salt flakes*
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1. Melt butter in CE bowl on EXPERT for 4 min/55C/speed 1A.
2. Add sugars and vanilla to bowl first and then the egg on top. Run EXPERT program for 20sec/0C/speed 3.
3. Add flour and salt with choc chips on top. Run EXPERT program for 25 sec/0C/speed 5. Dough will be "loosely together" - remove from bowl, shape into a ball and wrap in clingfilm.
4. Cool dough in fridge or a cool room for 1/2 an hour (this will depend on where you live). Using a sturdy Tablespoon measure, scoop dough into balls and place a few inches apart on a cookie sheet lined with baking paper.
5. Bake batches of cookies in a pre-heated 180C oven (fan forced) for 10-12 minutes, until the cookies are just starting to brown. The cookies will still be soft when removed from the oven. Leave the cookies to cool on the trays for a few minutes and then use a flat slide to carefully transfer to a wire cooling rack. They will harden as they cool.

Chef's tip :

10 minutes will give a softer chewy cookie while 12 will give a crisper golden brown cookie Western Star is a readily available cultured butter Murray River pink salt flakes or Maldon Sea salt flakes are great

Cook Expert ■

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