



PREP: 15 min
COOK: 10 min
SERVES: 20

Best Ever Chocolate Chip Cookies

Chewy in the middle, crunchy on the outside and bursting with chunks of dark chocolate, these truly are the best choc chip cookies ever.

Ingredients

170g unsalted butter, softened
¼ cup (55g) caster sugar
¾ cup (165g) brown sugar, packed
1 large egg
2 tsp Queen Natural Vanilla Extract
1 ¾ cups (260g) plain flour
1/2 tsp bi-carb soda
200g dark chocolate, roughly chopped into small chunks

Method

STEP 1

Preheat oven to 180°C and line 2 baking trays with baking paper.

STEP 2

Using a stand or hand mixer, beat butter, sugars & Vanilla Extract until light & fluffy. Add egg, mixing to combine. Gradually add flour & bi-carb soda, mixing to combine. Fold through chocolate chunks.

STEP 3

Roll tablespoons of dough into balls & place on trays 5cm apart. Bake for 8 minutes until the edges are lightly browned.

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