



# Chocolate Chunk Cookies

## For the cookies:

- 1 cup (120 g) + 2 tbsp (30 g) unbleached all-purpose flour
- ½ tsp (2 ml) baking soda
- ½ cup (125 ml) unsalted butter, room temperature
- ⅓ cup (75 ml) granulated sugar
- ⅓ cup (75 ml) light brown sugar, firmly packed
- 1 large egg
- ½ tsp (2 ml) Kosher salt
- 1 tsp (5 ml) vanilla extract
- 1 cup (250 ml) semisweet chocolate chips

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection

Temperature(s): 350°F

Required Accessories: Baking Tray or Large Rack + flat cookie sheet

Preparation Time: 15 minutes

Cooking Time: 10 minutes baking time + 10 minutes cooling

Makes: 32 cookies

## To make the cookie dough:

In a medium bowl, sift flour and baking soda. In the bowl of a stand mixer with a paddle attachment or in a large bowl with a handheld mixer, beat butter with both sugars until well blended. Add egg, salt and vanilla extract and beat on medium speed until combined. Add the flour mixture and blend on medium low speed. Stir in the chocolate chips. Refrigerate dough for 10 - 15 minutes before scooping cookies.

Using the left control knob set the oven to **Convection** mode. Using the right control knob, set the oven to preheat to 350°F.

## To bake the cookies:

Line the Baking Tray with parchment paper. Roll or scoop the dough into 2" balls and arrange 16 balls on the prepared tray. Slide the Baking Tray (angled edge facing forward) onto the middle rails of the oven. Bake cookies for 9 - 10 minutes until golden and cooked through. Cool for 2 minutes then transfer the cookies to a cooling rack. Arrange the remaining 16 dough balls on the same parchment-lined Baking Tray and repeat.