



God's Special Time

Chocolate Chip Cookies

50 cookies per batch

Suggest making no more than two batches at a time to avoid errors on a large scale.

Ingredient	Metric (per batch)
Plain flour	400g
Baking powder	1 teaspoon
Salt	½ teaspoon
Softened butter	225g
Granulated sugar	175g
Soft light brown sugar	175g
Vanilla extract	1 teaspoon = 5mls
Eggs	2 medium
Milk chocolate chips	255g to 340g

Preheat oven to 375/190c degrees. Gas 5.

Grease baking sheets or line with non-stick baking paper.

Pray as you weigh out all ingredients.

Combine flour, baking soda and salt in a small bowl.

Beat butter, granulated sugar, soft brown sugar and vanilla extract together in a large bowl until well blended.

Add eggs one at a time, beating after each addition. Gradually stir in flour mixture. Mix well. Stir in chocolate chips.

Pray as you roll the dough into walnut sized balls, arrange on baking sheets, lined with non-stick baking paper. Flatten slightly. Either 10 or 12 to a sheet spaced out so not to touch each other. Cookies should be 3" across, and about ½" thick, when baked.

Bake 9-11 minutes or until **light golden brown**.

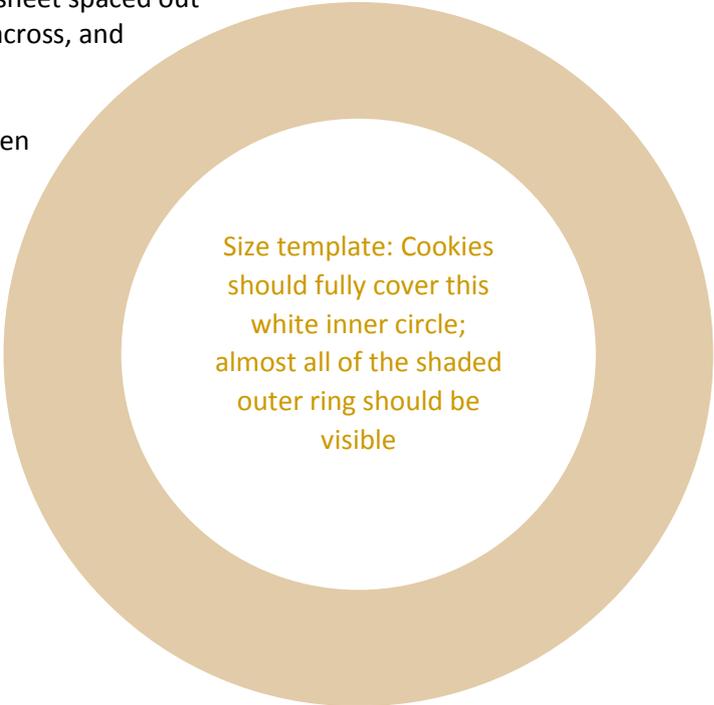
Stand for 2 minutes after removing from oven. Then pray as you remove cookies to cooling racks, where they should remain until completely cooled.

Handling / packaging instructions

Be sure you bake cookies long enough so that they are firm and not soft. Soft cookies do not hold up well (cookies will become firm and crispier on cooling).

Be sure the cookies are **completely cooled on racks** before packing or they will stick together.

Pray as you package the cookies in stacks of up to 10 cookies in airtight trays / boxes.



Size template: Cookies should fully cover this white inner circle; almost all of the shaded outer ring should be visible