

COOKIES

JODIE VAN DER VELDEN'S TRIPLE CHOCOLATE-CHIP COOKIES



Makes 12 large, fat cookies

WHAT YOU'LL NEED

225g unsalted butter (softened, room temperature)
115g caster sugar
1 tsp vanilla extract
1 large free-range egg
340g plain flour
1 cup (200g) dark Callebaut chocolate chips
½ cup (100g) milk Callebaut chocolate chips
½ cup (100g) white Callebaut chocolate chips

METHOD

1. Cream butter and sugar in kitchen aid, or with hand blender until light, combined and fluffy.
2. Add vanilla, beat, then add egg beating gently after until just combined. Don't worry if it looks a little cuddly, the flour will resolve this.
3. Fold in flour and pinch of salt. This is the base of delicious cookie dough.
4. Squish dough out onto floured surface, into large flat rectangle, and sprinkle over mixed chocolate. Knead together until all combined. Bring together and shape into long sausage shape. Lay down on rolled out cling wrap. Wrap cling wrap around giant sausage, and twist ends in opposite directions, to make the sausage tighter. Refrigerate (if baking soon, or freeze for later use).
5. When cold, or frozen, cut into even sized slices (around 1.5cm thick) and bake at 200°C, until lightly golden and cooked (depends on your oven, around 10mins). I like to keep them a bit soft in the middle, and crunchy on the outside.
6. Cool for a few minutes on the baking tray then transfer to a cooling rack to cool completely.

**RAISE
DOUGH**