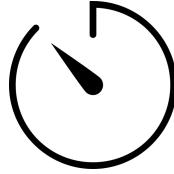


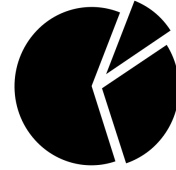
Thick Milk Chocolate Chip Cookies



LEVEL: EASY



1-2 HOURS



SERVES: 6 COOKIES

Ingredients

Milk Chocolate Chip Cookie

56g Caster Sugar
90g Light Brown Sugar
127g Unsalted Butter, Room Temperature
10g Honey
3g Vanilla Bean Paste
28g Whole Egg
212g Plain, All-Purpose Flour
4g Salt
3g Baking Powder
180g Milk Chocolate Chips
Extra Chocolate Chips To Garnish

Equipment

Stand Mixer or Large Bowl
Spatula
6 x 4" Ring Mold
Baking Tray
Wire Cooling Rack

Method

1. Into the bowl of a stand mixer fitted with a beater attachment (or a large bowl if you are mixing it by hand), add in the unsalted butter, sugar, honey & vanilla.
 - **56g Caster Sugar**
 - **90g Light Brown Sugar**
 - **127g Unsalted Butter, Room Temperature**
 - **10g Honey**
 - **3g Vanilla Bean Paste**
2. Beat the mixture on a medium speed (or with a spatula) for 2-3 minutes, until it appears much lighter and fluffier.
3. Pour in the egg and beat the mixture until the egg has fully combined into the mixture.
 - **28g Whole Egg**
*Crack a whole egg, whisk it so that it is fully combined, then weigh 28g of it.
4. Into a separate bowl, whisk together the flour, salt and baking powder. It's important to mix them together so that baking powder is properly dispersed.
 - **212g Plain, All-Purpose Flour**
 - **4g Salt**
 - **3g Baking Powder**
5. With the mixer running on low, tip in the dry ingredients, then immediately tip in the chocolate.
 - **160g Milk Chocolate Chips**
6. Mix very briefly until the flour has just absorbed into all of the butter. We don't want to overbeat the mixture. It should only take 10-15s to pull together.
7. Take a baking tray and line it with a sheet of parchment paper. Next, very lightly grease the inside of your ring mold, then place a piece of parchment paper along the inside of the ring mold. This will prevent the cookie from sticking to the mold.

8. Depending on the size of your ring mold, you may want adjust the weight of the cookie dough ball in the following steps.
9. Scoop out a piece of cookie dough and weigh about 110g of dough.
10. Take the dough and press it into your ring mold. Use your fingers tips to gently press the cookie dough right to the edges, ensuring it is as smooth as possible. If you are using a smaller ring mold, as a rough guide, you want the cookie dough to fill the ring mold about halfway up so you can remove as much dough as needed so that it fills up the ring mold to that point.
 - Unlike a lot of other cookie recipes where you create a ball of dough that then melts into a disc, this cookie dough doesn't spread much so don't ball the cookie dough up and try to bake them like regular cookies.
 - If you don't have ring mold, you can simply shape them into thick, flat discs and bake them. Then once they come out of the oven, use something round like a cookie cutter, and rotate it around the outside of the cookie to create a neat round shape.
11. Repeat this with the remaining cookie dough, you should be able to get 6 cookies if you are using 110g per cookie.
12. Place the tray in the freezer for 10-15m while you pre-heat the oven to 175C/350F. We are not freezing the dough, just keeping it chilled while the oven heats up.
13. Once the oven has heated up, remove the dough from the freezer and slide the tray into the oven.
14. Bake the cookies for 13-15m until they have puffed up and gone lightly golden around the edge. The cooking time will be slightly quicker if you are using a smaller ring mold so keep an eye on them. Every oven is different.
15. As soon as the cookies come out of the oven, add some more chocolate on top of them while they are warm, along with a sprinkle of flakey salt.
16. Remove the ring mold and let them cool for 5 minutes before serving.

FAQ

How can I store the cookies?

- Cookies are always best served and eaten the same day or within a day. Once they are baked you can store them in an airtight container. If you are not baking them that day, you can shape the cookie dough into discs the size of your ring mold, then place them in the freezer. You can freeze the dough for up to a month, however the longer the dough chills the more it will 'dry' out, resulting in a cookie that will lose moisture.

Can I refrigerate the dough before I bake it?

- The dough can be refrigerated, but the longer you refrigerate the dough, the more the dough will dry out. As the dough dries out, the sugars become more concentrated which can result in a crispier cookie.
- Chilling cookie dough is usually done to prevent the cookie dough from spreading too much, but the cookie recipe doesn't spread much anyways.

Can I re-heat the baked cookies?

- Yes! Pop them in the microwave very briefly for short, 5-7s bursts of time until they are soft or put them in a hot oven for a few minutes to soften them,.

If I don't have enough ring molds, what should I do with the remaining cookie dough while the cookies bake?

- Just leave it out, covered, at room temperature until you are ready to portion it up.