



# CLASSIC CHOCOLATE CHIP COOKIES

YIELDS: 10-12 COOKIES, DEPENDING ON SIZE

Our Classic Chocolate Chip Cookie mix was so popular we decided to share the secret recipe from a favourite product you can no longer find on shelf! If we ever had to choose one cookie recipe to make, this would be it for us! It's all in the name: classic – a soft, simple, sweet cookie dough loaded with chocolate chips.



## *Ingredients*

- 1  $\frac{2}{3}$  cup Anita's Organic Cake & Pastry Flour, or All-Purpose White Flour
- $\frac{3}{4}$  cup Brown Sugar
- $\frac{3}{4}$  cup chocolate chips
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{4}$  tsp salt
- $\frac{1}{2}$  cup butter (or vegan/dairy free alternative)
- 1 egg (or 1 flax egg = 1tbsp flax meal + 2 tbsp water)
- Milk (or dairy free alternative) if required

## *Instructions*

1. Pre-heat the oven to 350F degrees and line two baking sheets with parchment paper.
2. Sift the, baking powder and salt into a medium size bowl. Add the sugar and chocolate chips, stir until evenly mixed.
3. In a stand mixer with the paddle attachment, whip  $\frac{1}{2}$  cup of butter and 1 egg together until fluffy.
4. Add the dry ingredients to the mixer and mix on low speed until the dry mixture is fully incorporated into the butter mixture. If the mixture is a little dry add a tablespoon or two of milk until it holds its shape when squeezed together in a ball.
5. Use an ice cream/cookie scoop to scoop the cookie dough and shape into balls. Use larger scoop for bakery size cookies and a smaller scoop for small cookies.
6. Place the cookies onto the parchment lined cookie sheets, 2 inches apart. Bake in the oven for 12 to 15 minutes, extend the cooking time by 5 minutes if making bakery size cookies.
7. Once done remove from the oven and allow to cool on the tray for 5 minutes then transfer to a wire rack to cool fully.

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