



JERNEJ KITCHEN

WHOLE WHEAT SOFT CHEWY CHOCOLATE CHIP COOKIES

Whole Wheat Soft Chewy Chocolate Chip Cookies are simply the best. Soft, chewy, chocolatey interior and lightly crunchy exterior. Quick and Easy Recipe.

MAKES	22	COOKIES
PREPARATION:	10	MINUTES
REST:	15	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	35	MINUTES

WHOLE WHEAT SOFT CHEWY CHOCOLATE CHIP COOKIES

230 g melted butter, room temperature (8.1 oz)

150 g packed light brown sugar (5.3 oz or 3/4 cup)

150 g sugar (5.3 oz or 3/4 cup)

2 eggs

1 tsp vanilla essence (or 1/2 vanilla pod - seeds only)

1 tsp salt

1 tsp baking powder

280 g all-purpose flour (9.9 oz or 2 cups)

100 g whole wheat flour (3.5 oz or 3/4 cup)

200 g chocolate chips (7 oz)

TOOLS AND EQUIPEMENT

large bowl

electric mixer

spatula

ice cream scoop

large baking sheet

BUTTER AND SUGAR

In a large bowl mix together melted butter (at room temperature), packed light brown sugar and regular white sugar using an electric mixer. Mix for about 3 minutes on medium speed.

EGGS AND VANILLA

Add the eggs and vanilla essence (or vanilla seeds) to the butter-sugar mixture. Mix until just combined, for a few seconds. Make sure not to overwork the mixture.

ADD THE DRY INGREDIENTS

Add all-purpose flour, whole wheat flour, baking powder, and salt. Mix until just combined, for a few seconds. Make sure not to overwork the mixture. Add the chocolate chips and stir until combined using a spatula.

COOKIES

Fill the ice cream scoop with dough, scrape the excess off by using the edge of the bowl, and just press and release onto a baking sheet lined with baking paper. You should get around 22 cookies. Place in the freezer for about 15 minutes or in a fridge for 30 minutes.

BAKE AND SERVE

Lightly press each cookie dough onto your prepared large baking sheet. Make sure to leave enough space between each cookie, because they will spread. Place in preheated oven and bake for 9 - 11 minutes at 175 °C / 350 °F. It's super important

baking paper

not to overbake the cookies or they won't be as soft and gooey as they should be. Cool for 5 minutes before removing to wire racks to cool completely.

TIP

If you won't bake all the cookies at once, you can freeze the cookie dough for up to 60 days.