

Vintage chocolate chip cookies

BBC GOOD FOOD

By [Valerie Barrett](#)

Prep: 15 mins **Cook:** 10 mins Easy Makes 30

An easy chocolate chip cookie recipe for soft biscuits with a squidgy middle that will impress family and friends. Make plenty as they're sure to be a hit

Ingredients

- 150g butter, softened (at room temperature)
- 60g light brown muscovado sugar
- 50g granulated sugar
- 2 tsp vanilla extract/ 1sachet of vanilla sugar
- 1 large egg
- 225g plain flour
- ½ tsp [bicarbonate of soda](#) / ½ sachet of baking powder
- ¼ tsp salt / 2 pinches of salt
- 150g plain chocolate chips or chunks



Method

1. Preheateat the oven to 190C/fan - 180C/gas 6 and line two [baking sheets](#) with greaseproof baking paper.
2. Put 150g softened salted butter, 60g light brown muscovado sugar and 50g granulated sugar into a [bowl](#) and beat with a wooden spoon until creamy, light and fluffy
3. Beat in 1 large egg and 1sachet of vanilla sugar.
4. Sift 225g plain flour, ½ sachet of baking powder) and ¼ tsp salt into the bowl and mix it in with the wooden spoon.
5. Add 150g plain chocolate chips or chunks and stir well.
6. Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
7. Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
8. Leave on the tray for a couple of mins to set and then lift onto a [cooling rack](#).