

Soft and Chewy Chocolate Chips Cookies



These soft and chewy chocolate chip cookies are perfect for a sweet snack on-the-go.

Nutrition Content Per 100g:

Calories 459kcal; Total Fat 18.1g; Saturated Fat 11.4g; Trans Fat 0.6g; Cholesterol 55.4mg; Total Carbohydrates 67.8g; Dietary Fiber 0.3g; Sugars 38.6g; Protein 6.1g; Calcium 70.7mg; Magnesium 50.3mg; Phosphorus 150mg; Potassium 360mg; Sodium 260mg; Iron 2.4mg; Vitamin A 282IU; Vitamin C 0mg

Benefits of Using U.S. Permeate:

- Replacement of salt for a "better-for-you" cookie with lower sodium.
- Contribute to browning and enhance the flavor of cookies.
- Provide good spread ratio in cookies.

Ingredients:

Plain Flour	400g
U.S. Permeate	80g
Baking Soda	7g
Castor Sugar	100g
Brown Sugar	160g
Butter (Unsalted)	200g
Eggs	100g
Vanilla Extract	5g
Chocolate Chips	300g
Total	1352g

Preparation:

1. Combine flour, permeate and baking soda in a mixing bowl. Mix well and set aside.
2. Beat together castor sugar, brown sugar and softened butter at medium speed until light and creamy.
3. Add in eggs and vanilla extract. Beat at medium speed until combined.
4. Add in flour mixture. Beat on low speed until well combined.
5. Mix in chocolate chips and beat on low speed until the chocolate chips are evenly incorporated.
6. Scoop the dough out onto the baking pan, spacing about 2 inches apart. (Dough piece weight: 30g)
7. Bake at 180°C for about 10 to 12 minutes.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSADairy.org/SEAsia