

CHOCOLATE CHIP COOKIES



FOOD SERVICE



Chocolate Chip Cookies have been universally popular since they were invented in 1930 in Whitman, Massachusetts by Ruth Wakefield. This base recipe can be varied to create many different cookie flavours by adding different nuts, dried fruits, spices and cocoa powder. Making your own cookies allows complete control of ingredients and allows you to be as creative as you like.

Customer Services Phone 0800 800 617

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CHOCOLATE CHIP COOKIES

SERVES 20 (80g each)



INGREDIENTS

INGREDIENTS		Approx Unit Price	Approx Ingredient Cost	
225g	unsalted butter, softened	0.01000	100%	\$2.25
375g	Chelsea soft brown sugar	0.00277	100%	\$1.04
50g	Chelsea Caster Sugar	0.00262	100%	\$0.13
5ml	vanilla extract	0.06692	100%	\$0.33
2	large eggs	0.20000	100%	\$0.40
400g	plain flour	0.00115	100%	\$0.46
8g	baking soda (2 level tsp)	0.00450	100%	\$0.04
400g	dark or milk chocolate chips	0.01200	100%	\$4.80

METHOD

In a food mixer with the paddle attachment, beat together the softened butter, sugars and vanilla essence until light and fluffy.

Slowly beat in the eggs, one at a time and mix till incorporated.

Sift together the flour and baking soda and gently mix into the cream butter mixture.

Gently mix in the chocolate chips, plus any additions from the suggested variations and combine.

Lay a long sheet of cling film on the bench and scrape all the cookie dough onto it. Roll into a firm log about 5cm in diameter and wrap tightly. Put in chiller for a few hours to firm up.

When ready to bake, heat oven to 170°C and slice cookie dough into circles about 1/2 cm thick - to weigh approximately 80-90g, (or whatever size you prefer). Remove all traces of cling film.

Line a baking sheet with baking paper and place at least 4cm apart, as the cookies will spread whilst cooking.

Bake for 30 minutes, until slightly puffed in the centre and starting to colour at the edges (note - check after 20 minutes, then regularly until done.)

Remove baking sheet from the oven and allow to cool for 10 minutes before transferring cookies to a cooling rack.

RECIPE VARIATIONS

- Cranberry and Almond Choc Chip Cookies - add 250g dried cranberries and 180g toasted flaked almonds to the mixture.
- Blueberry and White Chocolate Cookies - replace dark or milk choc chips with white chocolate chips or buttons, add 250g dried blueberries.
- Double Choc Chip cookies - replace 50g of the plain flour in the mixture with 50g of cocoa powder.
- Sour Cherry Choc Chip Cookies - add 250g dried sour cherries.
- Pecan and Maple Choc Chip Cookies - reduce the caster sugar to 275g, add 250g pecans, toasted and roughly chopped, plus 100g **Chelsea Maple-flavoured Syrup**.

TOTAL COST	\$9.45
COST PER PORTION	\$0.47
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE **\$1.81**
(per portion)

Costs based on average wholesale prices at Feb 2011

SOME KEY POINTS TO REMEMBER:

- Use heaviest baking sheet you have for most even heat conduction
- Allow cookies to cool for a few minutes before transferring to a cooling rack, as they are very soft when freshly out of the oven.
- Cook small batches of cookies daily for best freshness, rather than large batches.
- Dough is suitable for freezing - freeze the entire log wrapped in cling film, or alternatively freeze in individual cookie portions. Chill and portion, then put sliced cookie dough onto trays lined with baking paper. Freeze uncovered until solid, then transfer frozen cookies to freezer bags. Label and use as required. Individual cookies may be cooked from frozen - allow a little longer cooking time.

PROFIT

- Any broken cookies can be kept and crushed to make a cheesecake base, or as part of a crumble topping - any nuts or other allergens in the cookies must be highlighted. Alternatively, they can be offered free as a coffee spoon side.

NUTRITION

- Basic dough contains wheat gluten, eggs and milk products. Variants may also include nuts.

SERVICE

- Display on counter as impulse purchase option
- 2 or 3 varieties create an abundant choice
- Include as part of outcatering menu options – ideal for office morning/afternoon teas
- Make regular small batches to ensure cookies are always fresh – make daily and only make as many as you anticipate selling.