

DoubleTree Chocolate Chip Cookies



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This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

- ❄️ Chilled 4°C
- 🍴 2 Portions
- 👨‍🍳 From Scratch

Stage 1
150 °C

🔥 Convection

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RECIPE

Ingredients

230	g	Butter, softened
190	g	Granulated Sugar
180	g	Light Brown Sugar
2	pcs	Egg (about 80g each)
1 1/4	tsp	Vanilla Extract
1/4	tsp	Freshly Squeezed Lemon Juice
530	g	Flour
120	g	Rolled Oats
1	tsp	Baking Soda
1	tsp	Salt
2 2/3	cup	Semi-sweet Chocolate Chips
1 3/4	cup	Chopped Walnuts
1	pinch	Salt

1. Food Preparation

- Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes. - Add eggs, vanilla and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl. - With mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix. - Remove bowl from mixer and stir in chocolate chips and walnuts. - Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.

2. Cooking Instruction

Bake

3. Food Serving Instruction

4