

## 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

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- Chilled 4°C
- 2 Portions
- From Scratch

**Stage 1**  
150 °C

- Convection
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**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**

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