

DoubleTree Chocolate Chip Cookies



12:07

This recipe is available for:

- Convotherm maxx

Accessories:

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

PROFILE

Chilled 4°C

2 Portions

From Scratch

Convection

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Stage 1

150 °C

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

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Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.