

DoubleTree Chocolate Chip Cookies



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This recipe is available for:

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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

4