QUEEN
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PREP: 15 min
COOK: 15 min
SERVES: 14

Giant Double Chocolate Chip Cookies

Not for the faint of heart, this is the ultimate cookie recipe to have up your sleeve. Insanely chocolatey, insanely decadent, insanely delicious. You can thank us later.

Ingredients

240g unsalted butter, room temperature

1 ¼ cups (285g) caster sugar

½ cup (110g) brown sugar

2 large eggs, room temperature

2 tsp Queen Concentrated Vanilla Extract

2 1/4 cups (340g) plain flour

3/4 cup (95g) cocoa powder

2 tbsp corn (24g) flour

1 1/4 teaspoons bicarbonate of soda

1 tsp salt

200g dark cooking chocolate, roughly chopped

Method

STEP 1

Preheat the oven to 170C (fan forced). Line 2 baking trays with baking paper.

STEP 2

Beat butter, sugars and Vanilla Extract together until light and fluffy, about 3-4 minutes. Add eggs and beat for another 2 minutes

STEP 3

Sift together flour, cocoa powder, corn flour, baking soda, and salt. Add to butter mixture and mix until just combined. Fold through chocolate chunks.

STEP 4

Divide the dough into 14 balls (roughly 95-100g each). Place on baking trays and bake 1 tray at a time for 12 - 14 minutes. Allow to cool of baking tray for 3 minutes before transferring to a wire rack to cool completely.

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