

How to make chocolate chip cookies

DETAILED OUTLINE

I. Introduction

Thesis Statement: Yes, these are the hot, soft, moist, and delicious kind that your mother, or baking-loving relative, used to make, and **the process** (of baking chocolate chip cookies) is as simple as it is fun.

II. Body

A. The first step in the process of preparing to bake chocolate chip cookies is to gather all the cooking materials and ingredients.

1. **Need** a large bowl, a medium bowl, a mixing spoon, some measuring cups and spoons, a cookie sheet or baking sheet, and a spatula
2. **Get** helpful items
 - a. wax paper for the cookie sheet
 - b. a cooling rack for after you take your cookies out of the oven
3. **Find** a mixer or whisk and also oven mitts or gloves
4. **Go** shopping
 - a. flour (280g), salt (4.7g), baking soda (2.3g), and butter (2 sticks)
 - b. **Extra Info**: Could also use sunflower oil instead of butter
 - c. brown sugar (165g), granulated sugar (150g), vanilla extract (5ml), and of course, chocolate chips (168g to 336g)
 - d. two eggs

B. The next step in the process of baking chocolate chip cookies, after you have pre-heated the oven to 190 degrees Celsius, is to prepare to make the cookie dough.

1. **Extra Info**: What's cookie dough? Explain.
2. **Combine** flour, salt, and baking soda into your medium-size bowl
 - a. **Extra Info**: Can shake each substance through a sifter into the bowl
3. **Mix** the three substances together
4. **Place** them on the counter

C. After preparing the flour, salt, and baking soda, it is time to make the cookie dough.

1. In your large bowl, **beat** the butter and sugars together
 - a. **Extra Info**: the sugar granules will help break the butter down

2. **Beat** the eggs and vanilla into the mixture of butter and sugar
 3. **Mix** everything in this bowl again
 4. **Add** the dry mixture from the medium bowl into the large bowl
 - a. **Pour** in a little bit and stir with a spatula
 5. **Repeat** pouring until combined
 - a. **Extra Info**: Do not stir the mixture too much or it can become hard
 6. **Add** chocolate chips and fold them into the mixture
 - a. **Extra Info**: Should have moderately thick cookie dough now
- D. After making the cookie dough, you are ready for the fourth step in the process: baking them.
1. **Drop** spoonfuls of cookie dough onto a pre-greased or a lined baking sheet
 2. **Leave** at least an inch of space between the cookies
 3. **Fit** 12 cookies on a full-sized cookie sheet
 4. **Bake** the cookies for 9 to 11 minutes
 5. **Remove** the pan from the oven
 6. **Let** the cookies rest on the pan for 3 to 4 minutes
- E. Now that your cookies are done, you are finally ready for the last step in the process of baking chocolate chip cookies: preparing to eat them.
1. **Lift** the cookies off the cookie sheet using your spatula
 2. **Place** them onto wax paper or a cooling rack
 3. **Let** cool for 5 minutes
 - a. **Extra Info**: Eat hot and steamy or cool and slightly crisp

III. Conclusion

By following **these procedures**, anyone can make the most delicious desserts.

HOW TO MAKE CHOCOLATE CHIP COOKIES

If someone asked you to prepare a small dessert for a party of 30 guests, are you the kind of person who shivers at the thought? If you had to bake something in your kitchen, would you get lost trying to find your mixing bowl and then give up, wondering how you could ever do anything beyond just boiling water in a pot? Why not try baking cookies? It's simple, fun, and relatively inexpensive, provided that you already own the basic cooking tools. One of the simplest recipes that can produce large quantities of little heavenly goodies is for baking chocolate chip cookies. Yes, these are the hot, soft, moist, and delicious kind that your mother, or baking-loving relative, used to make, and the process is as simple as it is fun.

The first step in the process of preparing to bake chocolate chip cookies is to gather all the cooking materials and ingredients. For starters, you will need to scour your kitchen for a large bowl, a medium bowl, a mixing spoon, some measuring cups and spoons, a cookie sheet or baking sheet, and a spatula. A couple of items that are helpful to use are wax paper for the cookie sheet and a cooling rack for after you take your cookies out of the oven. Finally, you will need to find a mixer or whisk and also oven mitts or gloves for taking your cookies out of the oven safely. Once you have these items, you are ready to do some

shopping at your local supermarket. Be sure to pick up some flour (280g), salt (4.7g), baking soda (2.3g), and butter (2 sticks). If you cringe at the thought of using butter for anything, you might consider using sunflower oil as a substitute. For sweetness, buy some brown sugar (165g), granulated sugar (150g), vanilla extract (5ml), and of course, chocolate chips (168g to 336g). Don't forget to get two eggs while you are there, and when you get home, you will be ready to begin.

The next step in the process of baking chocolate chip cookies, after you have pre-heated the oven to 190 degrees Celsius, is to prepare to make the cookie dough. This is the sweet, gooey substance that you will put onto cookie sheets and bake in the oven. However, the first step in creating this essence of sweetness is to combine flour, salt, and baking soda into your medium-size bowl. To avoid the mixture from getting too clumpy, you can shake each substance through a sifter into the bowl. Then mix the three substances together and place them on the counter, setting them aside for the moment.

After preparing the flour, salt, and baking soda, it is time to make the cookie dough. First of all, in your large bowl, beat the butter and sugars together. The coarseness of the sugar granules will help break the butter down. Then beat the eggs and vanilla into the mixture of butter and sugar. Finally, mix everything in this bowl again until all the elements are completely combined. After you have

finished mixing the ingredients in the large bowl, add the dry mixture from the medium bowl into the large bowl. Don't pour all of it at once. Pour in a little bit and stir it into the large bowl using your spatula. Then repeat pouring the mixture from the medium bowl slowly into the large one while stirring until the dry and wet ingredients are completely combined. Be careful that you do not stir the mixture too much or it can become hard. Finally, add the chocolate chips and fold them into the mixture with the spatula. At this point, you should have moderately thick cookie dough.

After making the cookie dough, you are ready for the fourth step in the process: baking them. First, drop spoonfuls of cookie dough onto a pre-greased or a lined baking sheet. Leave at least an inch of space between the cookies because they'll spread out when they cook. You can usually fit 12 cookies on a full-sized cookie sheet at a time. Next, bake the cookies in the pre-heated oven for about 9 to 11 minutes. After this time, you should remove the pan from the oven and let the cookies rest on the pan for 3 to 4 minutes.

Now that your cookies are done, you are finally ready for the last step in the process of baking chocolate chip cookies: preparing to eat them. The first thing you should do is to lift the cookies off the cookie sheet using your spatula and place them onto wax paper or a cooling rack. Let the cookies cool for about 5

more minutes. Whether you like to eat the cookies hot and steamy or cool and slightly crisp, they are finally ready for you to enjoy.

The process of baking chocolate chip cookies may seem complicated to those who have very little experience around the kitchen, but after trying it for the first time, they may be surprised at how simple it is to do. By following these procedures, anyone can make the most delicious desserts. The next time someone asks you to bring a dessert to a party, even a party with over 30 guests, you can smile and remember this simple way to bake chocolate chip cookies.

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