

Soft-baked Red Velvet Chocolate Chips Cookies

**Green
house**
Your Solution For BARESCA



All-purpose Flour	250	g
Baking Soda	4	g
Salt	1.5	g
Unsalted Butter	115	g
Brown Sugar	150	g
Granulated Sugar	50	g
Egg (Medium)	50 (1nos)	g
Green House Vanilla Flavour	3	g
Green House Red Velvet Emulco	30	g
Chocolate Chips	180	g

Preparation Time : ~40 minutes

Baking Time : 10-12 minutes

Makes around 40 pcs cookies (5 cm diameter)

Directions:

1. Combine AP flour, baking soda and salt in a separate bowl.
2. Cream butter on high speed for 1 minute. Add in brown and granulated sugar and beat on high speed for another 1 minute till creamy.
3. Beat in eggs, **GH vanilla flavour** and **GH Red Velvet Emulco** and beat until combined. Scrap down the sides and bottom at intervals.
4. Add the chocolate chips and mix at low speed follow by flour mixture.
5. Cover the sticky dough with plastic wrap or cling film and chill it for at least 30 minutes.
6. Preheat oven to **350°F/180°C** and line baking tray with greased paper/parchment paper or silicone mat.
7. Scoop roughly 10g of dough and roll into balls and press gently to flatten the balls.
8. Bake the cookies for **10-11minutes**.
9. Allow the cookies to cool down for 5 minutes on the baking tray before transferring to wire rack for complete cooling.

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