

生日曲奇餅

Birthday Cookies

材料

235克麵粉
¾茶匙鹽
½茶匙蘇打粉
¾茶匙泡打粉
142克室溫無鹽牛油
142克黃糖
115克砂糖
一茶匙香草香精
一隻雞蛋
朱古力

Ingredients

235 g all purpose flour
¾ tsp salt
½ tsp baking soda
¾ tsp baking powder
142 g room temperature unsalted butter
142 g brown sugar
115 g white sugar
1 tsp vanilla extract
1 egg
chocolate

做法 method

1. 用大碗, 加麵粉和鹽. 過篩梳打食粉和泡打食粉. 攪均。

In a large bowl, add flour and salt. Sift in baking soda, baking powder. Mix.

2. 攪打. 加黃糖和砂糖. 攪打。

Whisk butter. Add sugar. Whisk.

3. 加香草香精和雞蛋. 攪打。

Add vanilla extract and egg. Whisk.

4. 三次加粉類. 攪打。

Add flour mixture a little bit at a time. Whisk after each time.

5. 加朱古力. 攪均。

Add chocolate. Mix.

6. 用湯匙搓成小球。

Spoon dough into small balls.

7. 預熱焗爐375°F. 焗11分鐘。

Preheat oven to 375°F. Bake for 11 min.

8. 待涼十分鐘. 食飯!

Cool for 10 min. Eat.

Recipe from Pailin's Kitchen - My Best Chocolate Chip Cookies