

Soft and Chewy Chocolate Chips Cookies

These soft and chewy chocolate chip cookies are perfect for a sweet snack on-the-go.

INGREDIENTS

	Quantity (g)	Usage Level
Plain Flour	400	29.6
U.S. Permeate	80	5.9
Baking Soda	7	0.5
Castor Sugar	100	7.4
Brown Sugar	160	11.8
Butter (Unsalted)	200	14.8
Eggs	100	7.4
Vanilla Extract	5	0.4
Chocolate Chips	300	22.2
Total	1352	100

PREPARATION

1. Combine flour, permeate and baking soda in a mixing bowl. Mix well and set aside.
2. Beat together castor sugar, brown sugar and softened butter at medium speed until light and creamy.
3. Add in eggs and vanilla extract. Beat at medium speed until combined.
4. Add in flour mixture. Beat on low speed until well combined.
5. Mix in chocolate chips and beat on low speed until the chocolate chips are evenly incorporated.
6. Scoop the dough out onto the baking pan, spacing about 2 inches apart. (Dough piece weight: 30g)
7. Bake at 180°C for about 10 to 12 minutes.



BENEFIT OF USING U.S. PERMEATE

- Replacement of salt for a “better-for-you” cookie with lower sodium.
- Contribute to browning and enhance the flavor of cookies.
- Provide good spread ratio in cookies.

NUTRITIONAL CONTENT

Per 100g	
Calories	459kcal
Total Fat	18.1g
Saturated Fat	11.4g
Trans Fat	0.6g
Cholesterol	55.4mg
Total Carbohydrates	67.8g
Dietary Fiber	0.3g
Sugars	38.6g
Protein	6.1g
Calcium	70.7mg
Magnesium	50.3mg
Phosphorus	150mg
Potassium	360mg
Sodium	260mg
Iron	2.4mg
Vitamin A	282IU
Vitamin C	0mg

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.