

The Mathematically Average Chocolate Chip Cookie

By: Elle O'Brien

Makes: 48 cookies | Bake Time: 8 - 10 Min

INGREDIENTS

- 3.526 cups all purpose flour
- 0.014 tsp almond extract
- 0.011 cups almonds
- 0.002 cups applesauce
- 0.394 tsp baking powder
- 1.370 tsp baking soda
- 0.354 cups bittersweet chocolate chips
- 0.019 tbs bourbon
- 0.098 cups bread flour
- 0.006 cups brown rice flour
- 1.133 cups butter
- 0.082 cups cake flour
- 0.378 oz cake mix
- 0.019 cups chocolate raisins
- 0.028 tsp cinnamon
- 0.006 cups coconut
- 0.019 tsp coconut extract
- 0.128 cups cookie mix
- 0.001 tsp coriander
- 0.057 tbs corn syrup
- 0.137 tsp cornstarch
- 0.006 tsp cream
- 0.009 cups crispy rice
- 0.125 cups dark brown sugar
- 0.112 cups dark chocolate chips
- 2.855 eggs
- 0.019 tsp espresso
- 0.011 cups flour
- 0.002 cups graham cracker
- 0.003 cups honey
- 0.029 tsp instant coffee
- 0.006 tsp lemon juice
- 1.194 cups light brown sugar
- 0.096 tsp liquer
- 0.005 cups macadamia
- 0.032 tbs maple
- 0.050 cups margarine
- 0.010 cups marshmallows
- 0.538 tbs milk
- 0.291 cups milk chocolate chips
- 0.005 tbs molasses
- 0.002 cups nestle
- 0.002 tsp nutmeg
- 0.055 cups nuts
- 0.227 cups oats
- 0.006 cups peanut butter
- 0.002 cups peanut butter chips
- 0.062 cups pecan
- 0.038 oz pudding mix
- 0.006 cups raisins
- 1.139 tsp salt
- 1.833 cups semisweet chocolate chips
- 0.160 cups shortening
- 0.088 tbs sour cream
- 1.025 cups sugar
- 0.027 tsp tartar
- 0.022 cups toffee
- 2.979 tsp vanilla
- 0.020 cups vegetable oil
- 0.019 tsp vinegar
- 0.326 cups walnut
- 0.010 cups water
- 0.002 cups wheat
- 0.048 cups wheat flour
- 0.49 cups white chocolate chip
- 0.005 tsp white pepper
- 0.003 tsp xanthum gum
- 0.010 cup zucchini

The Mathematically Average Chocolate Chip Cookie – The Pudding

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Sift together the flour, baking powder, baking soda and salt into a medium bowl and set aside.
3. In another bowl, using a handheld mixer on medium-high speed, beat together the butter and the granulated and brown sugars until the mixture is light in texture, about 3 minutes.
4. Add the vanilla and the egg; beat on low speed until just incorporated 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff). Stir in the chocolate chips.
5. Spoon rounded tablespoonfuls of cookie dough onto 2 parchment paper-lined baking sheets, spacing 1" apart. Working with 1 large tablespoons of dough at a time, roll them into balls and place them on a cookie sheet (lined with parchment paper or a baking mat) about 2 inches apart.
6. Bake for 8 to 10 minutes in the preheated oven, or until edges are golden. Let the cookies cool on the baking sheet for 2 minutes then transfer to a wire rack to cool completely.