

Chocolate Chip Cookies

3 Delicious Recipes for Homemade Chocolate Chip Cookies

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INGREDIENTS

Chocolate Chip Cookies with Hazelnuts & Raisins

(makes 20-25 cookies)

- 150g butter
- 2 eggs
- 100g sugar
- 1 tsp vanilla paste or vanilla extract
- 300g flour
- ½ tsp baking soda
- 100g dark or milk chocolate (chopped)
- 50g hazelnuts (chopped)
- 50g raisins

White Chocolate Chip Cookies with Cranberries

(makes 20-25 cookies)

- 150g butter
- 2 eggs
- 100g sugar
- 1 tsp vanilla paste or vanilla extract
- 300g flour
- ½ tsp baking soda
- 100g white chocolate (chopped)
- 100g cranberries (dry)

Double Chocolate Chocolate Chip Cookies with Candy Cane

(makes 20-25 cookies)

- 150g butter
- 2 eggs
- 100g sugar
- 1 tsp vanilla paste or vanilla extract
- 250g flour
- 50g cacao
- ½ tsp baking soda
- 50g white chocolate (chopped)
- 50g dark chocolate (chopped)
- 50g candy cane (crushed)

DIRECTIONS

1. For the above three recipe variations follow the same steps.
2. Melt butter and allow to cool.
3. Whisk eggs in a medium bowl lightly with a fork, add the cooled butter and whisk again shortly.
4. Add the sugar and the vanilla and mix it in.
5. Combine the dry ingredients and start adding them slowly while constantly mixing. You might want to switch to a spatula at the end to help you mix everything in well.
6. Once you have a smooth batter you can add the extras to it (dark chocolate, nuts & raisins or white chocolate & cranberries or white chocolate, dark chocolate & candy cane). Mix well until just combined.
7. Form the cookies using an ice cream scooper or a tablespoon. Then roll them in your hands and flatten them into a baking tray covered with parchment paper (see video). Make sure to place the cookies well apart, maximum of 12 cookies per tray.
8. Bake the cookies in 160°C bottom top heat in the middle shelf of the oven for 20-25 minutes.
9. Remove from the oven and allow to cool for at least 10 minutes before removing from the baking tray onto a cooling rack to cool completely.
10. Store the cookies in an airtight container to keep them fresh for longer.