



Hay Day Kitchen

## Cookie

The Hay Day Kitchen is here again, and in this episode we're making the tasty and sweet Cookie!

We have prepared a special recipe and video so you can easily follow along step-by-step.



YouTube

<https://youtu.be/DitD0nsbYD4>

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### Ingredients!

**1 1/4 cup** Flour

**1/2 tsp** Baking soda

**1 tsp** Salt

**1 tsp** Vanilla extract (powdered)

**1/2 cup** Brown sugar

**1/4 cup** Granulated sugar

**1** Egg

**1/3 cup** Butter (melted)

**1 cup** Chocolate chip

**Prep time:** 2h

**Serving size:** 10 big cookies (or 15 small cookies)

**Equipment:** Mixing bowls, measuring spoons and cups, whisk, wooden spoon, baking tray, baking paper, oven



## *Method!*

- Measure flour, baking soda, salt and vanilla extract in a bowl.
- Mix well and set aside.
- Start melting butter on low heat, and let it sit for a bit to cool down.
- In a separate bowl, measure in the granulated sugar and brown sugar.
- Pour butter into the sugar mix and whisk until combined.
- Add in 1 egg and continue to mix together for about 1 minute.
- Now, add the flour mix into the wet mixture and stir until nice and creamy - but, don't over stir!
- Use a wooden spoon to gently fold in the chocolate chips.
- Refrigerate the dough for 1 hour.
  
- Preheat oven to 175°C/ 350°F.
- Scoop out the cookie dough and shape the dough into ball shapes, setting evenly on your baking tray. This should yield about 10-15 cookie chunks.
- Make sure you have enough space for each cookie! They'll spread out while baking.
- Bake for 10-12 minutes.
- Let them cool, but not that long! Nothing beats a hot fresh cookie.

## *Enjoy!*

*We'd love to see your creations, so please send a photo of your Red Berry Cake*

*to our Fan Art Uploader! Find the link below.*