

CHOCOLATE CHUNK COOKIES & SOME VARIATIONS



Yes! You read right! These are no mere chocolate *chip* cookies, where, every now and then, you come across a small hint of chocolate. Noooo! You really get to taste all the chocolate goodness here – and I recommend using a good quality chocolate, high in cocoa percentage (at least 70%)– hence the title...Chocolate

CHUNK Cookies! But enough on trying to win you over – the cookies will do that all by themselves!

So...this recipe...I've been making these cookies ever since I was very *very* young and, to be honest, although I've baked *many* different kinds of cookies and biscuits over the years, I always come back to these. They are soft (or crunchy, depending on how long you bake them and what you prefer), and so very delicious! Through the years, I have started making variations, and I can't decide which ones I like more! The choice is yours! I am including my original recipe, as well as five variations.

Enjooy!

Yields:

24 cookies

Prep. Time:

0 hours **20** minutes

Cook Time:

0 hours **16-20** minutes **0** hours **36-40** minutes

Total Time:



Up to **3** months



Suitable from **24** months, and then, rarely



Not suitable for vegans



Suitable for vegetarians

INGREDIENTS FOR ORIGINAL CHOCOLATE CHUNK COOKIES

- 2 ½ cups all-purpose flour
- 1 tsp baking soda
- ¾ tsp salt
- 1 cup butter
- ¾ cup sugar
- ¾ cup dark brown sugar
- 2 eggs
- 375g roughly chopped chocolate, in chunks (you can have any kind of chocolate you like, milk, dark or white, or mix the three kinds together)
- 1 tsp vanilla essence

METHOD

1. Preheat oven at 160C/320F.
2. Place greaseproof paper onto your baking sheets and set aside.
3. Sift all the dry ingredients together – your flour, baking soda and salt.
4. In a mixing bowl, add your two different sugars and butter, and mix until soft.
5. Add the eggs, one at a time, and mix well.
6. Add the vanilla essence.
7. Turn the mixer to low, and slowly start adding the sifted dry ingredients. You will want to have the mixer on low speed, because otherwise, you will be dusting your entire kitchen off for days! Trust me!
8. Don't overmix all the ingredients together. Beat until they have just come together. This ensures you'll have a soft cookie.
9. Once everything is mixed, add the roughly chopped chocolate chunks and fold into the dough.
10. Using a medium-sized ice cream scoop or a heaped teaspoon, lay out the dough in rough balls onto the baking sheet. Leave a little space between each cookie, as they will spread as they bake.



11. Bake for 8-10'.
12. Take out of the oven and let the cookies cool on the tray for a bit, then transfer them to a cookie rack so they cool completely.

AND NOW, SOME VARIATIONS...

VARIATION No. 1

EXTRA CHOCOLATEY CHUNK COOKIES



Yes! As if the original cookies weren't chocolatey enough...I shall say no more!

INGREDIENTS FOR EXTRA CHOCOLATEY CHUNK COOKIES

- 2 cups all-purpose flour
- ½ cup good quality cocoa powder
- 1 tsp baking soda
- ¾ tsp salt
- 1 cup butter
- ¾ cup sugar
- ¾ cup dark brown sugar
- 2 eggs
- 375g roughly chopped chocolate, in chunks (you can have any kind of chocolate you like, milk, dark or white, or mixed the three kinds together)

- 1 tsp vanilla essence

METHOD

1. Preheat oven at 160C/320F.
2. Place greaseproof paper onto your baking sheets and set aside.
3. Sift all the dry ingredients together – your flour, cocoa powder, baking soda and salt.
4. In a mixing bowl, add your two different sugars and butter, and mix until soft.
5. Add the eggs, one at a time, and mix well.
6. Add the vanilla essence.
7. Turn the mixer to low, and slowly start adding the sifted dry ingredients.
8. Don't overmix all the ingredients together. Beat until they have just come together. This ensures you'll have a soft cookie.
9. Once everything is mixed, add the roughly chopped chocolate chunks and fold into the dough.
10. Using a medium-sized ice cream scoop or a heaped teaspoon, lay out the dough in rough balls onto the baking sheet. Leave a little space between each cookie, as they will spread as they bake.
11. Bake for 8-10'.
12. Take out of the oven and let the cookies cool on the tray for a bit, then transfer them to a cookie rack so they cool completely.

VARIATION No.2

OATS, CRANBERRIES & ALMOND COOKIES



INGREDIENTS FOR OATS, CRANBERRIES & ALMOND COOKIES

- 2 cups all-purpose flour
- $\frac{3}{4}$ -1 cup good oats
- 1 tsp baking soda
- $\frac{3}{4}$ tsp salt
- 1 cup butter
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup dark brown sugar
- 2 eggs
- 100g dried cranberries
- 75g roughly chopped almonds
- 1 tsp vanilla essence

- 1 tsp almond essence (optional, but it helps accentuate the almonds and is really yummy!)

METHOD

1. Preheat oven at 160C/320F.
2. Place greaseproof paper onto your baking sheets and set aside.
3. Sift all the dry ingredients together – your flour, baking soda and salt.
4. Add the oats and mix.
5. In a mixing bowl, add your two different sugars and butter, and mix until soft.
6. Add the eggs, one at a time, and mix well.
7. Add the vanilla essence.
8. Add the almond essence (optional, but recommended).
9. Turn the mixer to low, and slowly start adding the sifted dry ingredients.
10. Don't overmix all the ingredients together. Beat until they have just come together. This ensures you'll have a soft cookie.
11. Once everything is mixed, add the dried cranberries and roughly chopped almonds, and fold into the dough.
12. Using a medium-sized ice cream scoop or a heaped teaspoon, lay out the dough in rough balls onto the baking sheet. Leave a little space between each cookie, as they will spread as they bake.
13. Bake for 8-10'.
14. Take out of the oven and let the cookies cool on the tray for a bit, then transfer them to a cookie rack so they cool completely.

VARIATION No. 3

ORANGE & LEMON COOKIES



INGREDIENTS FOR ORANGE & LEMON COOKIES

- 2 ½ cups all-purpose flour + 2 heaped Tablespoons
- 1 tsp baking soda
- ¾ tsp salt
- 1 cup butter
- ¾ cup sugar
- ¾ cup dark brown sugar
- 2 eggs
- Zest of 3 oranges and 3 lemons

- 1 tsp vanilla essence

METHOD

1. Preheat oven at 160C/320F.
2. Place greaseproof paper onto your baking sheets and set aside.
3. Sift all the dry ingredients together – your flour, baking soda and salt.
4. Add the oats and mix.
5. In a mixing bowl, add your two different sugars and butter, and mix until soft.
6. Add the eggs, one at a time, and mix well.
7. Add the vanilla essence.
8. Turn the mixer to low, and slowly start adding the sifted dry ingredients.
9. Don't overmix all the ingredients together. Beat until they have just come together. This ensures you'll have a soft cookie.
10. Once everything is mixed, add the orange and lemon zests.
11. Using a medium-sized ice cream scoop or a heaped teaspoon, lay out the dough in rough balls onto the baking sheet. Leave a little space between each cookie, as they will spread as they bake.
12. Bake for 8-10'.
13. Take out of the oven and let the cookies cool on the tray for a bit, then transfer them to a cookie rack so they cool completely.

VARIATION No. 4
SALTED PEANUTS,
PEANUT BUTTER &
CHOCOLATE CHUNK
COOKIES



INGREDIENTS FOR SALTED PEANUTS, PEANUT BUTTER & CHOCOLATE CHUNK COOKIES

- 2 ½ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt (**You need less salt for this particular batch because the peanuts also have salt, and you don't want your cookies to be overly salty**)
- ½ cup butter
- ½ cup chunky peanut butter
- ¾ cup sugar
- ¾ cup dark brown sugar
- 2 eggs
- 200g salted peanuts
- 50g dark chocolate, roughly chopped
- 1 tsp vanilla essence

METHOD

1. Preheat oven at 160C/320F.
2. Place greaseproof paper onto your baking sheets and set aside.
3. Sift all the dry ingredients together – your flour, baking soda and salt.
4. In a mixing bowl, add your two different sugars, the butter and peanut butter, and mix until soft.
5. Add the eggs, one at a time, and mix well.
6. Add the vanilla essence.
7. Turn the mixer to low, and slowly start adding the sifted dry ingredients.
8. Don't overmix all the ingredients together. Beat until they have just come together. This ensures you'll have a soft cookie.
9. Once everything is mixed, add the chocolate chunks and salted peanuts. You can roughly chop the peanuts, but I prefer to leave them whole – makes for better texture.
10. Using a medium-sized ice cream scoop or a heaped teaspoon, lay out the dough in rough balls onto the baking sheet. Leave a little space between each cookie, as they will spread as they bake.
11. Bake for 8-10'.
12. Take out of the oven and let the cookies cool on the tray for a bit, then transfer them to a cookie rack so they cool completely.

VARIATION No. 5

MARZIPAN & ALMOND COOKIES



INGREDIENTS FOR MARZIPAN & ALMOND COOKIES

- 2 ½ cups all-purpose flour
- 1 tsp baking soda
- ¾ tsp salt

- 200g butter
- ¾ cup sugar
- ¾ cup dark brown sugar
- 2 eggs
- 200g almonds, roughly chopped
- 120g marzipan, store bought or homemade *
- 1 tsp vanilla essence
- 1 tsp almond extract
- 1 tsp coffee granules, instant or espresso

METHOD

1. Preheat oven at 160C/320F.
2. Place greaseproof paper onto your baking sheets and set aside.
3. Sift all the dry ingredients together – your flour, baking soda, coffee granules and salt.
4. In a mixing bowl, add your two different sugars, the butter and marzipan, and mix until soft. **If you'd like to make your own marzipan, please check out the recipe in my [Kiwis & Marzipan Sauce recipe](#)**
5. Add the eggs, one at a time, and mix well.
6. Add the vanilla & almond extract.
7. Turn the mixer to low, and slowly start adding the sifted dry ingredients.
8. Don't overmix all the ingredients together. Beat until they have just come together. This ensures you'll have a soft cookie.
9. Once everything is mixed, add roughly chopped almonds.
10. Using a medium-sized ice cream scoop or a heaped teaspoon, lay out the dough in rough balls onto the baking sheet. Leave a little space between each cookie, as they will spread as they bake.
11. Bake for 8-10'.
12. Take out of the oven and let the cookies cool on the tray for a bit, then transfer them to a cookie rack so they cool completely.

A NOTE ON FREEZING

Oh! And you can make batches of cookie dough, cut it in half, wrap it in cling film, and freeze it. This makes sure the enjoyment continues! 😊 The dough will last in the freezer for up to 3 months.

