

## Semi-Sweet Chocolate Chip Cookies



### Nutrition Content per 100 g

<b>Calories</b>	480 kcal
<b>Total Fat</b>	24 g
Saturated Fat	11 g
Trans Fat	2 g
Cholesterol	25 mg
<b>Total Carbohydrates</b>	63 g
Dietary Fiber	2 g
Sugars	34 g
<b>Protein</b>	6 g
Calcium	41 mg
Magnesium	25 mg
Phosphorus	70 mg
Potassium	130 mg
Sodium	510 mg
Iron	1 mg
Vitamin A	667 IU
Vitamin C	0 mg

Ingredients	% Weight
Flour, pastry	29.00
<b>Butter: margarine (50:50 blend)</b>	20.60
Chocolate chips, semi-sweet	16.57
Sugar, granulated	13.58
Sugar, brown	9.96
Water	6.79
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	2.28
Salt	0.52
Bicarbonate of soda	0.41
Vanilla	0.29

### Procedure

1. Allow butter/margarine blend to come to room temperature.
2. Mix together flour and bicarbonate of soda in a large bowl. Set aside.
3. Cream butter/margarine together with granulated sugar, brown sugar and salt by beating at medium speed for 4 minutes.
4. Beat in WPC 80, water and vanilla at medium speed for 2 minutes.
5. Add flour mixture and mix on medium speed for 2 minutes.
6. Fold in chocolate chips and mix on low just until incorporated.
7. Bake in 177°C (350°F) oven for approximately 10 minutes, or until golden brown.