



CHOCOLATE CHIP COOKIES WITH SALTED CARAMEL SAUCE

Servings: 120

This recipe comes from our recent highly successful and fun filled event held at Capella Hotel.

The savoury blend of sweet and salty makes this chocolate chip cookie a delight. Using the cookies as end pieces in a delicious ice cream sandwich, you have yourself a very nice cool treat on a warm sunny afternoon with friends and family.

INGREDIENTS:

For the Chocolate Chip Cookies

227g	SCS Unsalted Butter (Softened)
190g	Castor Sugar
190g	Light Brown Sugar
105g(4 nos)	Whole Eggs
420g	All-Purpose Flour
6g(1¼ tsp)	Salt
360g	Chocolate Chips
10g(2 tsps)	Baking Soda

For the Salted Caramel Sauce (Courtesy of Capella Hotel)

100g	SCS Unsalted Butter (Softened)
200g	Sugar
250g	Whipping Cream
1	Vanilla Pod
30g	Dark Rum
20g	French Sea Salt (Fluer de Sel)

1. Prepare the Chocolate Chip Cookies - Preheat oven to 180°C.
2. Sift flour, salt and baking soda and set aside.
3. Using the mixer, cream softened butter, castor sugar and light brown sugar until fluffy.
4. Add in whole eggs, one at a time, beating well after each addition.
5. Add in flour mixture slowly, scrapping the sides of the bowl. Beat only until just combined.
6. Add in chocolate chips, beating only until just combined.
7. Bake in preheated oven for 8 - 9 minutes, or until golden brown. Cool cookies on tray for 1 minute, then transfer to a cooling rack.
8. Prepare the Salted Caramel Sauce - Warm cream and vanilla pod and set aside.
9. Add sugar into a pot and cook till caramelized, turning a deep amber colour.
10. Add warmed cream into sugar gradually, taking care as the mixture may splatter.
11. Add in softened butter to the mixture, stir well and remove off the stove.
12. Once cooled, add in dark rum and salt and mix well.
13. Sandwich ice cream between two cookies if desired and drizzle the Salted Caramel Sauce over it.