

Sweets - Under Review

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Peanut Butter Chocolate Chip Cookies



Ingredients

- 320 grams all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon fine sea salt
- 115 grams unsalted butter
- 20 grams creamy peanut butter
- 100 grams) granulated sugar
- 200 grams dark brown sugar
- 2 large eggs plus 1 egg yolk, at room temperature
- 2 teaspoons vanilla
- 340 grams semi sweet chocolate chips

Method

1. Preheat oven to 175. Line baking sheets with parchment paper.
2. In a medium bowl whisk together the flour, baking soda, baking powder, and salt.
3. In a large heat safe bowl, microwave the butter until melted. Vigorously stir in the peanut butter into the hot butter until well combined. Stir in the granulated sugar and brown sugar until well combined. Add the eggs and yolk, one at a time, stirring well after each addition. Add in the vanilla. Gradually stir in the flour mixture. Stir in the chocolate chips. Dough may be a little loose and slightly crumbly.
4. OPTIONAL: If time permits, cover the dough in plastic wrap and refrigerate for at least 24 hours but no more than 72 hours. Let the dough sit at room temperature just until it is soft enough to scoop.
5. Divide the dough into 3-tablespoon sized balls using a spring-loaded scoop and drop onto prepared baking sheets. Flatten dough slightly into disc shapes with your palms. Dot each disc with a few extra chocolate chips for picture-perfect cookies.
6. Bake for 12 minutes, or until golden brown. Let cool for 5 minutes before removing to wire racks to cool completely.
Cookies can be stored in an airtight container at room temperature for up to 3 days.

Notes

• Size and Shape

- 3 tablespoons worth of dough per cookie, or 2 tablespoons if you reduce cooking time by 2 minutes
- After you shape the dough into balls, flatten the balls well with the palm of your hand. This will encourage them to spread more while they bake. Don't forget this!

Source

[Peanut Butter Chocolate Chip Cookies - Handle the Heat](#)

Bakery Style Chocolate Chip Cookies



Ingredients

- 380 grams all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon fine sea salt
- 230 grams unsalted butter, at room temperature
- 100 grams granulated sugar
- 250 grams lightly packed light brown sugar
- 2 teaspoons vanilla
- 2 large eggs, at room temperature

- 340 grams semi sweet chocolate chips

Method

1. Preheat oven to 175C. Line baking sheets with parchment paper.
2. In a medium bowl combine the flour, baking soda, and salt.
3. In the bowl of an electric mixer beat the butter, granulated sugar, and brown sugar until creamy, about 2 minutes. Add the vanilla and eggs. Gradually beat in the flour mixture. Stir in the chocolate chips.
4. If time permits, wrap dough in plastic wrap and refrigerate for at least 24 hours but no more than 72 hours. This allows the dough to “marinate” and makes the cookies thicker, chewier, and more flavorful. Let dough sit at room temperature just until it is soft enough to scoop.
5. Divide the dough into 3-tablespoon sized balls using a large cookie scoop and drop onto prepared baking sheets.
6. Bake for 12-15 minutes, or until golden brown. Cool for 5 minutes before removing to wire racks to cool completely.

Notes

- The key is to take the cookies out of the oven just before they look like they’re done baking. They should still appear slightly wet in the very center. The residual heat of the oven and pan will finish cooking the cookies through to soft perfection.
- For extra chewy cookies, try adding an extra egg yolk to this recipe. You can also replace half or all of the all-purpose flour in this recipe with bread flour for an ultra chewy bite.

Source

[Best Bakery Style Chocolate Chip Cookies Recipe - Handle the Heat](#)

Old Fashioned Chocolate Cake



Ingredients

- 200 grams plain flour
- 200 grams caster sugar
- 1 teaspoon baking powder
- ½ teaspoon bicarbonate of soda
- 40 grams best-quality cocoa powder
- 175 grams soft unsalted butter
- 2 large eggs
- 2 teaspoons vanilla extract
- 150 millilitres sour cream

Frosting

- 75 grams unsalted butter
- 175 grams best quality dark chocolate (broken into small pieces)
- 300 grams icing sugar
- 1 tablespoon golden syrup
- 125 millilitres sour cream
- 1 teaspoon vanilla extract
- sugar flowers (optional)

Method

1. Take everything out of the fridge so that all the ingredients can come to room temperature.
2. Preheat the oven to gas mark 4/180°C/160°C Fan/350°F and line and butter two 20cm / 8 inch sandwich tins with removable bases.
3. Now all you have to do is put all the cake ingredients - flour, sugar, baking powder and bicarb, cocoa, butter, eggs, vanilla and sour cream - into a food processor and process until you have a smooth, thick batter. If you want to go the long way around, just mix the flour, sugar and leavening agents in a large bowl and beat in the soft butter until you have a combined and creamy mixture. Now whisk together the cocoa, sour cream, vanilla and eggs and beat this into your bowl of mixture.
4. Divide this batter, using a rubber spatula to help you scrape and spread, into the prepared tins and bake until a cake tester, or a thin skewer, comes out clean, which should be about 35 minutes, but it is wise to start checking at 25. Also, it might make sense to switch the two cakes around in the oven halfway through cooking time.
5. Remove the cakes, in their tins, to a wire rack and let cool for 10 minutes before turning out of their tins. Don't worry about any cracks as they will easily be covered by the icing later.
6. To make this icing, melt the butter and chocolate in a good-sized bowl either in the microwave or suspended over a pan of simmering water. Go slowly either way: you don't want any burning or seizing.
7. While the chocolate and butter are cooling a little, sieve the icing sugar into another bowl. Or, easier still, put the icing sugar into the food processor and blitz. This is by far and away the least tedious way of removing lumps.

8. Add the golden syrup to the cooled chocolate mixture, followed by the sour cream and vanilla and then when all this is combined whisk in the sieved icing sugar. Or just pour this mixture down the funnel of the food processor on to the icing sugar, with the motor running.
9. When you've done, you may need to add a little boiling water - say a teaspoon or so - or indeed some more icing sugar: it depends on whether you need the icing to be runnier or thicker; or indeed it may be right as it is. It should be liquid enough to coat easily, but thick enough not to drip off.
10. Choose your cake stand or plate and cut out four strips of baking parchment to form a square outline on it (this stops the icing running on to the plate). Then sit one of the cakes, uppermost (ie slightly domed) side down.
11. Spoon about a third of the icing on to the centre of the cake half and spread with a knife or spatula until you cover the top of it evenly. Sit the other cake on top, normal way up, pressing gently to sandwich the two together.
12. Spoon another third of the icing on to the top of the cake and spread it in a swirly, textured way (though you can go for a smooth finish if you prefer, and have the patience). Spread the sides of the cake with the remaining icing and leave a few minutes till set, then carefully pull away the paper strips.
13. I love to dot the top of this with sugar pansies - and you must admit, they do look enchanting - but there really is no need to make a shopping expedition out of it. Anything, or indeed nothing, will do.

Notes

- I tend to keep my kitchen stocked with very good dark chocolate buttons (70 per cent cocoa solids) as this entirely dispenses with any need to chop chocolate before melting it. Do not dream of using normal confectionary ones (except just to eat, of course).

Source

[Old Fashioned Chocolate Cake | Nigella's Recipes | Nigella Lawson](#)