

# Pete's Ships Ahoy

## Chocolate Chip Cookies

CHEF PETER GOEPEL  
SCHMIDT OCEAN INSTITUTE

### Ingredients

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3 sticks (1.5 cups) butter or margarine - room temperature  
1 ¼ cup brown sugar  
¾ cup castor (fine granulated) sugar  
1 tsp vanilla extract  
4 cups flour  
1 tsp bicarbonate of soda (baking soda)  
½ tsp baking powder  
1 tsp salt  
2 eggs  
2-3 cups chocolate chips

### Directions

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1. Preheat oven to 375° F
2. Beat butter/margarine, the sugars, and vanilla together until fluffy.
3. Slowly add dry ingredients and beat on medium speed.
4. Add eggs, continue beating. Once eggs are thoroughly worked in, add chocolate chips.
5. Form cookie dough into 2 inch diameter logs; cut slices (about ½ inches each from log, form into balls and place on a greased baking tray.
6. Keep at least 2 inches distance between balls, since they will melt into cookie shape while baking.
7. Bake at 350° F for 10-12 minutes or until golden brown; let cool down for at least 30 minutes on the baking tray.

### Tips

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- You can use a baking sheet covered with parchment paper in lieu of greasing the pan.
- The cookie dough is firm. After shaping it into logs, you can refrigerate any you are not baking right away by tightly wrapping them in plastic wrap for up to 2 days, or freeze up to 2 months.
- Resist the urge to eat them while still warm. They really need to cool down in order to become solid enough to be handled. Enjoy!!



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