



Disney's Grand Floridian Chocolate Chip Cookies

Description

Ingredients You'll Need

To create the Disney's Grand Floridian Chocolate Chip Cookies, you'll need the following ingredients:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 10 tablespoons unsalted butter (1 1/4 sticks, softened)
- 1 cup brown sugar (packed)
- 3/4 cup powdered sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 12 ounces semisweet chocolate chips (about 2 cups)

Each ingredient serves an important role, from ensuring the perfect rise and texture to adding layers of flavor. Fresh ingredients, especially high-quality chocolate chips, will yield the best results.

Instructions for Baking Disney's Grand Floridian Chocolate Chip Cookies

1. Preheat Your Oven to 330°F

One of the most unusual aspects of this recipe is the oven temperature. **Preheating the oven to 330°F** (not the usual 350°F) ensures the cookies bake evenly and achieve that signature texture. Make sure your oven is properly preheated before placing the cookies in for baking.

2. Prepare the Dry Ingredients

In a large mixing bowl, **sift together the flour, baking soda, and salt**. Sifting helps aerate the flour and ensures that the baking soda and salt are evenly distributed, leading to a smoother, more consistent batter.

3. Cream Butter and Sugars

In a separate bowl, combine **butter, brown sugar, and powdered sugar**. Using an electric mixer, **cream these ingredients until light and fluffy**. This step is essential because it helps incorporate air into the batter, contributing to the cookies'™ light and chewy texture.

4. Add the Eggs and Vanilla

With the mixer running on a low setting, **add the eggs one at a time**, ensuring each egg is fully mixed in before adding the next. Then, add **vanilla extract** and mix until the ingredients are fully combined. **Scrape down the sides of the bowl** to ensure everything is evenly mixed.

5. Combine the Wet and Dry Ingredients

Slowly incorporate the flour mixture into the butter and sugar mixture. This step requires a gentle hand; **overmixing can lead to tough cookies**, so mix until just combined. Make sure to scrape down the sides of the bowl to catch any flour that may have settled at the bottom.

6. Fold in the Chocolate Chips

Once the dough has formed, gently fold in **semisweet chocolate chips**. Using a spatula or wooden spoon, make sure the chocolate chips are evenly distributed throughout the dough for consistent chocolatey bites.

7. Portion and Place on Baking Sheet

Line a baking sheet with parchment paper for easy cleanup. Using a cookie scoop or spoon, **portion out 2 tablespoons of dough for medium-sized cookies** or a quarter cup of dough for larger cookies. Place the dough balls on the baking sheet, allowing at least 2 inches of space between each cookie. If making large cookies, limit each baking sheet to three or four cookies to allow for even baking.

8. Bake the Cookies

Place the cookies in the preheated oven and **bake for 12 minutes for medium cookies or 15-16 minutes for large cookies**. The cookies should appear light golden around the edges and slightly soft in the center when you take them out. Remember, they will continue to bake on the hot cookie sheet after being removed from the oven.

9. Cool the Cookies

Allow the cookies to **cool on the baking sheet for about 3 minutes**. This will help them set and

make transferring them easier. Afterward, **transfer the cookies to a wire cooling rack** to cool completely.

Storage Tips for Maximum Freshness

To keep these cookies fresh and chewy, store them in an airtight container at room temperature. They'll stay fresh for **up to 3-5 days**. For longer storage, wrap individual cookies in plastic wrap and place them in an airtight container or a zip-top bag in the freezer, where they'll keep for **up to 2 months**.

Baking Tips for Perfect Cookies Every Time

Creating the perfect chocolate chip cookie is an art. Here are a few extra tips to ensure success:

- Use Room-Temperature Butter:** Softened butter combines more easily with sugar, creating a smooth and fluffy base.
- Don't Overmix:** Overmixing the dough can lead to tough cookies. Mix until the ingredients are just incorporated.
- Experiment with Chocolate Chips:** While the recipe calls for semisweet chocolate chips, you can experiment with dark chocolate, milk chocolate, or even chunks for a different texture.
- Bake One Sheet at a Time:** For consistent baking, place only one cookie sheet in the oven at a time, centered on the middle rack.

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- Granda Recipes

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