

The giant chocolate chip cookie

Are you hungry? Try making this easy and delicious giant chocolate chip cookie!

Tasks

Do the preparation task first. Then watch the video and do the exercises. Remember you can read the transcript at any time.

Preparation task

Complete the sentences with words from the box.

soda	sugar	pan	butter
dough	flour	chips	extract

1. The mixture that you make to bake cookies is called cookie
2. A frying is used for frying food.
3. Vanilla is a vanilla-flavoured liquid.
4. Plain is a powder made from cereals. Cookies, bread and other baking products are made from it.
5. Bicarbonate of is a powder that you add during baking. It makes the mixture bubble, so that it is softer and lighter.
6. Unsalted is a dairy product made from milk or cream.
7. Soft brown is often added to baking products to make them sweeter.
8. Small bits of chocolate in cookies or cakes are called chocolate

Task 1

Choose the correct option to complete the sentences.

1. The giant cookie recipe makes Nadiya feel _____.
a. nervous b. excited c. hungry
2. Nadiya is going to cook the cookie in _____.
a. the oven b. the microwave c. a frying pan
3. The egg, vanilla extract and almond extract are _____ ingredients.
a. wet b. dry c. mixed

Transcript

We're making cookies. We're making cookies, but we're not even turning the oven on! I can't tell you how excited this recipe makes me!

My giant one-pan cookie is deliciously gooey – the easiest you'll ever make and so much fun.

We are going to fry, like, really slowly fry, our cookie in a frying pan. I'm not even going to turn the oven on. The secret to making this is, be prepared.

For this foolproof dough, grab one bowl for dry ingredients, another for wet.

I've got my egg. Going to crack that straight in there. Almond extract. And then vanilla extract. Give it a whisk and we're already on to the dry, starting with 225g of plain flour, half a teaspoon of bicarbonate of soda and half a teaspoon of salt and then we're kind of ready.

This is the bit that I love about making these cookies, because you get that instant warm cookie. So let's put that cooker on – 150g of unsalted butter, straight in. And then you want to melt that butter down.

Have your smallest ring on a low heat.

Adding soft brown sugar just makes for a chewier cookie dough. It seems absolutely bonkers to do it in a frying pan, but it saves time.

Firstly, it's one big giant cookie. You know, I'm not having to make up a big cookie dough batter and then dividing it up and then using a baking tray, getting it in the oven – all in one frying pan. If I'm doing less washing up, I'm a happy girl.

Just add your dry ingredients and simply bring together.

Look at that – that's already starting to look like cookie dough. All you've got to do is add our egg, but just be a little bit speedy when you're doing this, but can you see, can you see it happening? Cookie dough in your frying pan!

The quickest cookie dough you'll ever make – done! And now, my instant chocolate chips.

Every single time, it's ... these lovely colourful chocolate sugar-coated pieces. And I'm just going to dot them around. Look at that! That is what every single cookie in the whole wide world should look like.

This makes me so happy. Here's that point where you're like, 'Nadiya, stop. Just stop!' There's no more space left on the cookie ... but you keep going. And there genuinely is no more space left. Stop. OK, put them down.

Right, so stick that on a low heat, and I'm going to go about my business and there will be a fully cooked, warm cookie in 20 minutes. You're welcome!

My speedy, scrummy, colourful cookie – great fun, whether you're big or small.

Come and have a look at what I've made you.

Ooh!

Look!

Cookie!

Cookie!

Can I smell it?

It smells a bit chocolate and vanilla. It's going to be chewy.

Shall I cut it?

Like a pizza.

Oh, look at that, guys! It's a little bit magical, right?

It's like a rainbow.

The word cook has been put in cookie.

That's what we did, we put the cook into cookie!

It's just so gooey and nice in the middle.

Mummy, look at the chocolate – it's melting.

You make, like, a giant cookie and you, like, get a massive pan.

Are you going to get a wok and we can ...

Yeah, yeah.

Could you get a wok pan?

We've got that pan that's, like, that big. We could fry it in that!

And then make a massive one that big!

Answers

Preparation task

1. dough
2. pan
3. extract
4. flour
5. soda
6. butter
7. sugar
8. chips

Task 1

1. b
2. c
3. a
4. b
5. a
6. c
7. b
8. a

Task 2

1. Put the dry ingredients in one bowl and the wet ingredients in another bowl.
2. Melt the butter in the frying pan.
3. Add the sugar to the melted butter.
4. Add the dry ingredients and mix everything together.
5. Add the egg quickly.
6. Put the chocolate sugar-coated pieces on top of the cookie dough.
7. Cook the cookie for 20 minutes.
8. Cut the cookie and eat it!