

Thick Chewy Chocolate-Chip Cookies

DAT-0009 / REV A / 2026.08.05

The recipe record keeps the confirmed ingredient list and the practical result together: salted butter, white and brown sugar, eggs, vanilla, flour, leavening, sea salt, and semi-sweet chips; chill 30-60 minutes and bake at 375°F for 9-10 minutes, removing the cookies while the centers still look soft. The recovered public note includes the ingredient quantities and method; yield was not recorded.

STATUS	REFERENCE
CLASSIFICATION	DAT
MATERIAL	KITCHEN / RECIPE
DISPOSITION	RECOVERED RECIPE

TECHNICAL NOTES

A recovered kitchen record for soft-centered chocolate-chip cookies with a short chill and a defined bake window.

INGREDIENTS

- 1 cup salted butter
- 3/4 cup white sugar
- 1 1/4 cups light brown sugar
- 2 eggs
- 2 tsp vanilla
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp sea salt
- 1 1/2 cups semi-sweet chocolate chips

METHOD / STEPS

1. Mix without overworking after the flour is added.
2. Chill 30-60 minutes.
3. Portion onto a lined sheet with room to spread.
4. Bake at 375°F for 9-10 minutes.
5. Remove while centers look slightly soft; let them finish on the pan.

SPECIFICATION

YIELD	Not recorded
CHILL	30-60 minutes
BAKE	375°F / 9-10 minutes
RESULT	Soft centers / carryover bake

DEVELOPMENT HISTORY

2026.08.05 / Rev A

Recovered the ingredient and process record, then added a viewable/downloadable public copy.

RELEASED MATERIAL / SOURCE LINKS

DAT-0009_cookie-record.txt

RECIPE / 2 KB

https://u225x.com/downloads/DAT-0009_cookie-record.txt

CONNECTED RECORDS

DAT-0010

<https://u225x.com/record/DAT-0010>

EXP-0032

<https://u225x.com/record/EXP-0032>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/DAT-0009>