

Thick chewy chocolate-chip cookies

FOOD-028 / REV A / 2026.09.01

The recovered public copy uses salted butter, white and brown sugar, eggs, vanilla, flour, baking soda, baking powder, sea salt, and semi-sweet chips. Chill 30-60 minutes, bake at 375°F for 9-10 minutes, and remove while the centers still look slightly soft.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Thick chewy chocolate-chip cookie recipe with a short chill and soft-center finish.

GOAL

Keep a thick, chewy center with a finished edge.

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. Cream butter and sugars.
2. Add eggs and vanilla.
3. Fold in dry ingredients and chips without overworking.
4. Chill 30-60 minutes.
5. Bake at 375°F for 9-10 minutes.
6. Let the centers finish on the pan.

RESULT / WHERE THIS STANDS

Recovered/partial recipe; yield remains unrecorded.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.

SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Batch size, heat path, center doneness, and texture

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

food-028-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-028-public-summary.txt>

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/FOOD-028>