

SCRIPT AND STORY BOARD:

BAKING VIDEO SCRIPT, INGREDIENTS AND STORYBOARD

Script and story board:

Verbal: Hello everyone, in this video I wanted to give a quick demonstration of one of my favorite chocolate chip cookie recipes. Its super easy and quick and makes the most perfect soft and chewy cookie.

Visual: opening with a cookie being broken to show the soft and melted chocolate inside

Verbal: all you're going to need for this recipe is 2 3/4 cups of flour, 1tsp cornstarch , 1tsp baking soda, 1tsp salt, 1 cup of cold, unsalted, cubed, butter, 3/4 cup light brown sugar (packed), 2/3 cup granulated sugar, 1 egg + 1 egg yolk at room temp, 1tbsp vanilla , 2 1/4 cup semi-sweet chocolate chips and some Flakey sea salt to top them with. You'll also need two baking sheets and a stand mixer

Visual: showing each of the ingredients

Verbal: to start we are going to preheat our oven to 375degrees F and line 2 baking sheets with parchment paper, then in the brown of our stand mixer were going to add the butter, and both sugars. We're going to gradually increase the speed for about 4-5 min or until the butter sugar mix is pale and fluffy without any chunks.

Visual: demonstrate adding all the ingredients

Verbal: next add the egg and egg yolk one at a time, scraping the sides of the bowl after each. Then followed

INGREDIENTS

2 3/4 cups of flour

1tsp cornstarch

1tsp baking soda

1tsp salt

1 cup of cold, unsalted, cubed, butter

3/4 cup light brown sugar (packed)

2/3 cup granulated sugar

1 egg + 1 egg yolk at room temp

1tbsp vanilla

2 1/4 cup semi-sweet chocolate chips

Flakey sea salt (optional)

by the vanilla. You can use any kind of vanilla you'd like, for this I'm using a vanilla bourbon paste

Visual: demonstrating adding eggs and scraping

Verbal: in a separate bowl combine the flour, baking soda, cornstarch and salt, whisking together. Once combined add half to the butter mixture on low speed until just combined. Repeat using the second half of the dry mix.

Visual: show adding dry ingredients to wet ones and mixing till combined.

Verbal: using the last of our ingredients, add all the chocolate chips in at once, mixing for about 10 seconds. Careful not to over mix the dough

Visual: dump in the chocolate chips

Verbal: using a cookie scoop, or just a spoon if you don't have one, scoop the dough into balls, rolling them in your hands and then placing the dough onto one of the pre lined cookie sheets, about 2-3 inches apart. Make sure to work fast with the dough in your hands so it doesn't become too warm.

Visual: scooping the dough and rolling into balls, placing on the cookie sheet.

Verbal: feel free to add a few chocolate chips on top before putting the cookies in the oven. They are going to go in for about 9-10 min.

Visual: adding chocolate chips and placing the cookies in the oven and setting a timer.

Verbal: the cookies will be done once the edges are set and lightly golden. Don't worry if the centers seem pale or undercooked. That's how they are supposed to be!

Visual: taking the cookies out of the oven

Verbal: allow the cookies to sit for 5-10 min on the baking sheet. Then you can sprinkle some flakey salt on or place them on a cooling rack to cool off some more. And there you have it, a perfect soft and chewy chocolate chip cookie.

Visual: sprinkling salt onto the cookie and breaking one open