

# Chocolate Cookies

Preparation time : 15 min

Cook time : 30 min

## Method :

- 1) Heat the oven to 190°C and line two baking sheets with none-stick baking paper.
- 2) Put 150g softoned salted butter, 80g light brown muscovado sugar and 80g granulated sugar nto a bowl and beat until creamy.
- 3) Beat in 2 tsp vanilla extract and 1 large egg.
- 4) Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.
- 5) Add 200g plain chocolate chips or chunks and stir well.
- 6) Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
- 7) Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
- 8) Leave on the tray for a couple of mins to set and then lift onto a cooling rack.

## Ingredients:

150g  
Salted butter, softoned

80g  
Light brown muscovado sugar

2 tsp  
Vanilla extract

1 large  
Egg

225g  
Plain flour

½ tsp  
Bicarbonate of soda

¼ tsp  
Salt

200g  
Plain chocolate chips or chunks