



Chocolate Chip Cookies

Makes 6

These are the ultimate gourmet cookies - perfect for a treat or home-baked gift! Crisp on the outside and squidgy on the inside, these are really simple to make.

INGREDIENTS

113g plain flour
8g baking powder
57g unsalted butter
57g demerara sugar
50g dark chocolate chips
¼ tsp vanilla essence
15ml milk

ALLERGY ADVICE

Contains gluten and dairy

DIETARY COMPONENTS

Dark chocolate has more cocoa (the bean that chocolate is made from) and less sugar than other chocolate, so it is considered better for you than milk and white varieties. It is also loaded with minerals and antioxidants which protect our bodies from damage. It is even thought to improve our brain function! Just remember to eat it in moderation....

EQUIPMENT

Mixing bowl
Sieve
Knife
Weighing scales
Baking tray
Teaspoon (tsp) measure
Cooling rack

METHOD

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Sift the flour and baking powder into a mixing bowl; rub in the butter until the mixture resembles fine breadcrumbs.
3. Add the sugar, vanilla, chocolate chips and milk and continue to mix to form a dough.
4. Place the dough onto a clean work surface and roll into a 6cm long sausage shape.
5. Using a sharp knife, slice the dough into 6 equal sized cookies.
6. Line a baking tray with greaseproof paper and place the cookies onto the tray.
7. Place into the hot oven for approximately 13 minutes- be careful not to over bake.
8. Remove from the oven, place onto a cooling rack and allow to cool before eating. The biscuits will continue to crisp up whilst cooling.