

chewy choc chip cookies

Zoom online activity 28th April 4pm



Ingredients:

125g butter
160g soft brown sugar or
organic sugar
60g caster sugar

1 teaspoon vanilla essence
150g self-raising flour
120g plain flour
1 teaspoon baking powder
190g milk chocolate chips



Method:

1. Preheat oven to 160 or gas mark 3.
2. Melt butter in a saucepan over a medium heat, when melted set aside to cool slightly.
3. Pour the butter into a large bowl and stir in the brown sugar and caster sugar. Stir until smooth and sugar has dissolved.
4. Lightly beat the eggs with a whisk or fork, stir into the sugar mixture along with the vanilla essence.
5. Sift the flours and baking powder together into a small bowl, gradually mix into the sugar mixture until combined.
6. Stir through chocolate chips
7. Drop rounded tablespoons of the mixture on to a lined baking tray
8. Bake for 12 minutes or until golden brown. Remove from the oven and allow to cool on a tray for 3 minutes before transferring to a wire rack to cool completely.

