

## Choc Chip Cookies



Makes 30 biscuits  
Prep time: 15mins  
Bake Time: 10mins

### Equipment needed:

Large (ish) Mixing bowl  
Wooden spoon/spatula  
Weighing Scales  
Baking Trays  
Grease proof Paper

### Ingredients

- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated 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

### Method

- STEP 1
- Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper.
- STEP 2
- Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy.

- STEP 3
- Beat in 2 tsp vanilla extract and 1 large egg.
  
- STEP 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.
  
- STEP 5
- Add 200g plain chocolate chips or chunks and stir well.
  
- STEP 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. About 20g per cookie !
  
- STEP 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.
  
- STEP 8
- Leave on the tray for a couple of mins to set and then lift onto a cooling rack.