

COOKIES!

INGREDIENTS:

80 grams Light Brown Sugar
80 grams White Granulated Sugar
150 grams butter
1 large egg
225 grams of Plain Flour
½ Tsp Bicarbonate of Soda
¼ tsp of Salt
2 tsp of Vanilla essence
200 grams of your favourite chocolate!

METHOD:

1. Pre heat the oven at Gas mark 5/ 170 celcius.
2. Put both sugars and the butter in a large bowl. Get your wooden spoon and mix them together, until everything is combined, and you have a light brown paste.
3. Add all of the other ingredients leaving the chocolate for last! Make sure to sieve the flour as you put it into the bowl.
4. Mix and then add the chocolate of your choice.
5. Use the normal spoons to put dollops of the mixture onto the baking tray (which is lined with parchment paper). Make sure to spread out your dollops as cookies expand.
6. Cook in the oven for 10 to 15mins. Until the edges of the cookies are golden brown. The cookies should be soft, they harden as they cool down!
7. Wait for them to cool down. Eat and enjoy!