

CHOCOLATE CHIP COOKIES

Makes 6 Large Cookies

- 50g Chocolate Chips
 - 62g Unsalted Butter
 - 50g Granulated Sugar
 - 38g Soft Brown Sugar
 - $\frac{1}{2}$ Free Range Egg
 - 1 teaspoon Vanilla Essence
 - 75g Plain Flour
 - $\frac{1}{4}$ teaspoon Baking Powder
 - A pinch of salt
1. Pre-heat the oven to 190°C/Gas Mark 5. Line a baking tray with baking paper.
 2. Heat the butter in a small saucepan very gently until it has just melted. Meanwhile, put the two sorts of sugar in a mixing bowl. Pour the melted butter on top of the sugar and beat well with a wooden spoon.
 3. Break the egg into a bowl and add the vanilla. Beat until the mixture is blended.
 4. Sift the flour, baking powder and salt into the mixing bowl and stir them in, then add the chocolate chips.
 5. Dot heaped spoonfuls of the mixture over the lined baking tray, leaving plenty of space in between them - these cookies really spread out.
 6. Place the baking tray in the oven and bake for 8-10 minutes until the cookies are just turning golden brown.
 7. Leave the cookies on the baking tray to harden for a couple of minutes then carefully lift up the baking paper and transfer to a wire cooling rack.