



Classic Chocolate Chip Cookies

Preheat oven to Gas mark 3 / 170°C / 325°F

This recipe will make approximately 30 cookies

In a medium bowl add and combine with a fork or wire whisk -

12oz / 360g	plain flour
1/2 teaspoon / 2.5ml	bicarbonate of soda
1/2 teaspoon / 2.5ml	salt
11oz / 300g	plain chocolate chips (or smarties or other sweets!)

In a large bowl cream butter, sugar and flavouring. Scrape down the sides of the bowl, add eggs and blend well -

8oz / 225g	dark brown sugar
4oz / 115g	soft Demerara sugar
8oz / 225g	butter, softened
2	large eggs
2 teaspoons / 10ml	vanilla flavouring / natural essence

Gradually fold dry ingredients into butter mixture. Because the cookie dough is very stiff, it may be easier to mix with a large spoon - wood, plastic or metal its up to you! Just mix long enough to combine the ingredients, do not over-mix.

Using a tablespoon drop cookie dough by rounded portions 3 - 5cm in size onto a baking sheet 5 - 8cm apart. Bake for approximately 18 to 20 minutes for a soft centre cookie, slightly browned. Transfer cookies to a wire rack or cool surface.