

Chocolate chip cookies

Oven gas mark 3/ 170°C

Makes 20 decent sized cookies.

1. Mix together the butter and both of the sugars until it is pale and fluffy
2. Add the beaten egg a bit at a time, mixing well
3. Add the vanilla extract and flour, mixing well.
4. Add the chocolate chunks the mix should look like this.
5. Using 2 tablespoons scoop the dough into small even sized mounds, place these on the baking tray leaving plenty of space for them to spread.
6. Bake on the top shelf of the preheated oven for about 5 minutes, remove the cookies from the oven and bang the baking tray on the work surface **USE OVEN GLOVES** (this deflates the cookies)
7. Return the cookies to the oven and bake for a further 5-7 minutes until they are pale golden brown.
8. Allow to cool and enjoy!

You will need

100g butter

100g light brown sugar (white sugar is fine, they just wont be very brown)

62g demerara sugar

1 egg

½ tsp vanilla extract (only if you have got it)

200g self-raising flour

Chocolate chunks (I buy bars and chop them myself so they are nice and chunky)

2 lined baking trays.