



RECIPE OF THE MONTH



Choc-Chip Cookies

Invented in America during the 1930s, the choc-chip cookie has now established itself as a firm favourite in the UK. Great with a cup of coffee or a glass of milk!

Ingredients:

- 225g plain flour
- 150g butter, softened
- 80g granulated sugar
- 80g muscovado sugar
- 200g plain chocolate chips
- 1 large egg
- 2 tsp vanilla extract
- $\frac{1}{2}$ tsp bicarbonate of soda
- $\frac{1}{4}$ tsp salt

Method

- Heat the oven to 190°C / Gas 5 & line two trays with non-stick baking paper
- Combine the butter, white sugar & muscovado sugar in a bowl and beat until creamy
- Add the vanilla extract and egg to the bowl and mix thoroughly
- Sieve the flour, bicarbonate of soda & salt into the bowl and mix gently with a spoon. Add the chocolate chips and mix well
- Using a teaspoon, scoop the mixture on to the baking paper ensuring you allow enough space for them to expand whilst baking. The mixture should make approximately 30 cookies
- Bake for 8-10 minutes until the edges turn golden brown, but the centres remain slightly soft to the touch
- Remove from the oven and leave to cool on the tray for 5 minutes, before transferring to a cooling rack