



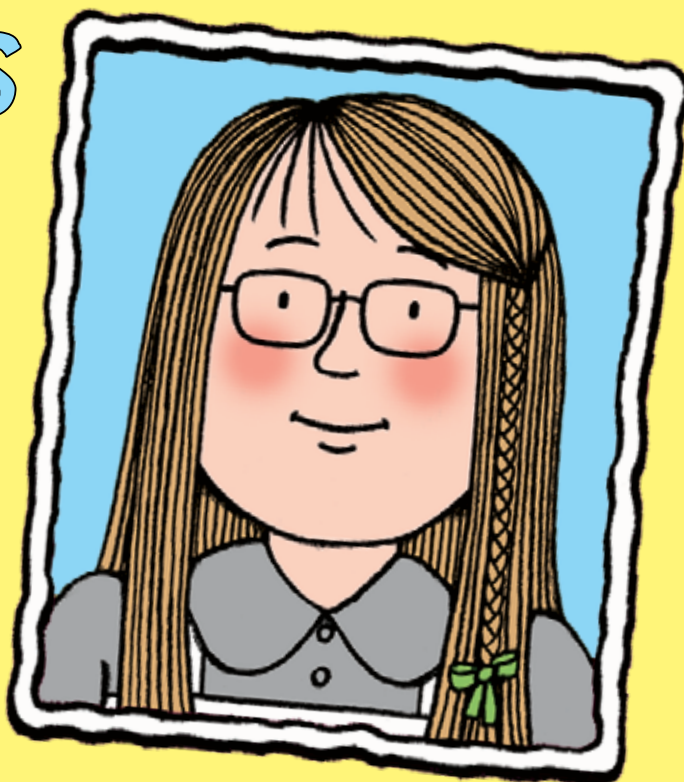
# Make your own COOKIES!

Try making these delicious  
CHOC CHIP COOKIES at home



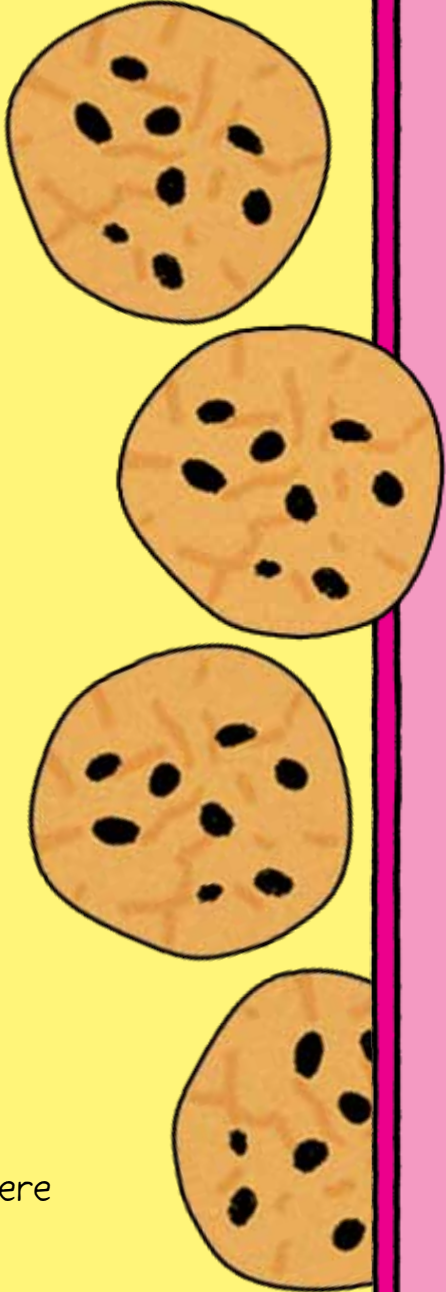
## INGREDIENTS

- 200g softened butter
- 300g soft brown sugar
- 2 tsp vanilla extract
- 300g self raising flour
- 2 eggs
- 80g cocoa powder
- 1 tsp baking powder
- 300g choc chips





# METHOD

- 1 Preheat oven to 180c/gas mark 4.
  - 2 Cream butter and sugar until light and fluffy.
  - 3 Beat in vanilla extract and the eggs.
  - 4 In a separate bowl sift flour, cocoa and baking powder together.
  - 5 Add the flour mix to the creamed mix in stages (a third at a time).
  - 6 Mix well and then fold in the choc chips until just combined.
  - 7 Spoon a tablespoon of the mixture on to a baking tray, just let it drop off the spoon.
  - 8 Repeat until you have used up all the mixture.
  - 9 Bake in the preheated oven for 12 minutes.
  - 10 When you remove the cookies from the oven they will still be soft.
  - 11 Leave to cool completely on the baking tray, where they will continue to cook slightly.
  - 12 When completely cold move onto a cooling rack.
  - 13 Enjoy! Mmmmmmmm. . .
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Be very careful in the kitchen, especially when handling anything hot

