

Cookies



Ingredients (makes about 8 large cookies)

125g unsalted butter, softened

100g light brown sugar

125g caster sugar

1 egg

1tsp vanilla extract

225g plain flour

½ tsp salt

75g milk chocolate chips

75g white chocolate chips

(If you don't have any chocolate chips you can roughly chop a bar of plain white or milk chocolate)

Method

Preheat the oven to 180C medium fan. Grease and line a baking tray with baking parchment.

In a kitchen mixer with the beater attachment, cream together the butter and sugar until pale and fluffy.

Continue beating while adding the egg and vanilla extract.

Tip the flour, salt and chocolate chips into the cookie mixture and beat on a low speed until incorporated.

Roll out into balls roughly golf ball size and place on the baking tray. Leave enough space between cookies for them to spread out while baking.

For a more professional look to the cookies, roll the dough in cling film into a large sausage roughly 2 inches in diameter, then chill in the fridge for 20 minutes. Unwrap the clingfilm, and slice into ¼ inch discs.

Bake for 7 minutes for a just set doughy cookie or 10 minutes for a crispier cookie.

Remove from the oven and allow to firm up on the baking tray for a couple of minutes before transferring to a wire rack to cool.

Eat straight away or store in an airtight container for up to 3 days.