



## Let's Get Baking - Chocolate Chip Cookies

Learn how to make classic chocolate chip cookies and enjoy them still warm from the oven. Perfect to have with a cup of tea!



### Ingredients

120g butter, softened  
75g light brown sugar  
75g golden caster sugar  
1 medium egg  
1 tsp vanilla extract  
180g plain flour  
½ tsp bicarbonate of soda  
150g dark chocolate, cut  
into chunks

### Method

#### STEP 1

Heat oven to 180C/160C fan/gas 4 and line two baking sheets with parchment. Cream the butter and sugars together until very light and fluffy, then beat in the egg and vanilla. Once combined, stir in the flour, bicarbonate of soda, chocolate and ¼ tsp salt.

#### STEP 2

Scoop 10 large tbsps of the mixture onto the trays, leaving enough space between each to allow for spreading. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they will harden a little as they cool. Leave to cool on the tray for a few mins before eating warm, or transfer to a wire rack to cool completely. Will keep for three days in an airtight container.

#### Nutrition: per cookie

kcal:	308
fat:	16g
saturates:	10g
carbs:	35g
sugars:	21g
fibre:	2g
protein:	3g
salt:	0.5g