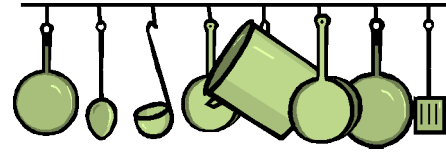


Chocolate Chip Cookies



INGREDIENTS

4½ oz plain flour, 2 ½ oz butter (softened), 1 egg, 2 oz soft brown sugar, 2 oz caster sugar, 4 oz chocolate chips, ½ teaspoon bicarbonate of soda, 1 teaspoon vanilla extract

DIRECTION

Turn oven on, set to 180°C / 350°F / Gas Mark 4. Next, grease 2 baking trays.

Add the sugar, flour, bicarbonate of soda, butter and vanilla extract to a bowl and mix them well. Add the egg and chocolate and blend all the ingredients together.

Use a spoon to place blobs of mixture on the greased baking tray. Each blob should be a bit smaller than a golf ball. Don't attempt to flatten the blobs at all, in fact when you spoon them onto the tray try to make them as high as possible. Keep the blobs well apart because the mixture will spread out when cooking. Place the trays in the oven and cook for 12 minutes until golden brown. Cool on the baking tray for 2 minutes then transfer them to a wire rack to cool for a further 15 minutes.