



Chocolate Chip Cookies

Chocolate chip cookies need no further introduction, other than 'best fun on a chilly February day'

Ingredients

- 150 grams soft butter
- 125 grams soft light brown sugar
- 100 grams caster sugar
- 2 teaspoons pure vanilla extract
- 1 egg, straight from fridge
- 1 egg yolk
- 300 grams plain flour
- ½ teaspoon bicarbonate of soda
- 300 grams packet milk chocolate chips, or chop up some of your favourite chocolate bars. Try milk, plain or white. You could even mix them up.

Method

1. Preheat the oven to 170°C/150°C Fan/325°F and line a baking sheet with baking parchment.
2. Melt the butter and let it cool a bit. Put the brown and white sugars into a bowl, pour the slightly cooled, melted butter over them and beat together.
3. Beat in the vanilla, the cold egg and cold egg yolk until your mixture is light and creamy.
4. Slowly mix in the flour and bicarb until just blended, then fold in the chocolate chips.
5. Scoop the cookie dough into an American quarter-cup measure or a 60ml/quarter cup round ice-cream scoop and drop onto the prepared baking sheet, keeping the cookies about 3 inches apart. You will need to make these in 2 batches, keeping the bowl of cookie dough in the fridge between batches. For smaller cookies just use a heaped tablespoon.
6. Bake for 15–17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on the baking sheet for 5 minutes before transferring to wire racks.
7. Do not eat them all at once.