

# Recipe For Chocolate Chip Cookies

## Ingredients

- 215g/7 ½ oz butter, softened
- 225g/8oz light brown sugar
- 2 eggs
- 1 tsp of vanilla extract
- 310g/11oz plain flour, sieved
- ¼ teaspoon of bicarbonate of soda
- A pinch of salt
- A good handful of chocolate chips



## Method

1. Using an electric hand whisk, beat the butter, and brown sugar together until combined s. about 2 minutes.
2. Add the eggs and vanilla essence to the butter and sugar and whisk until well mixed.
3. Sieve the salt and bicarbonate of soda into the flour, add to the mixture and whisk again until you have a stiff dough. Then stir through the chocolate chips.
4. Roll the dough into a sausage shape, wrap in cling film and rest in the fridge for an hour.
5. Preheat the oven to 170wC.
6. When the dough is chilled, slice the sausage into cookies and place on a baking tray. Bake in the oven for 15 minutes or until golden, cool on a wire rack.