



## CLASSIC CHOCOLATE CHIP COOKIES

MAKES	PREP	COOK
32	10 minutes	10-15 minutes

### Ingredients

150g butter, softened  
80g brown sugar  
80g castor sugar  
2 tsp vanilla extract  
1 large egg  
225g plain flour  
1/2 tsp baking soda  
1/4 tsp salt  
200g dark chocolate chips



### Method

Preheat the oven to 160°C fan bake and line two baking trays with baking paper.

Place butter and both sugars into a bowl and beat until creamy, then beat in the vanilla extract and egg.

Sieve the flour, baking soda and salt over the mixture and mix until combined. Add the chocolate chips and stir well.

Using a teaspoon, place walnut sized mounds of mixture well apart on the baking trays. Bake in the oven for 10-15 minutes until light brown on the edges and still a little soft in the centre.

Leave on the tray for a couple of minutes to firm up and then place on a cooling rack.

*Tip: Double the recipe, bake, then freeze half the batch of cookies.*