

Becky Bakes...

CHOCOLATE CHIP COOKIES

- 150g Self-Raising Flour
- 125g softened Unsalted Butter or Margarine
- 50g Caster Sugar or Golden Granulated Sugar
- 1 Egg, beaten
- 175 Chocolate Chips or chip-sized Chocolate pieces (milk or plain)



Makes 20

Cook in the oven on 2 large baking trays, lined with greaseproof paper

1. Oven on to Gas mk. 4, 180°, (160°C Fan)
2. In a large mixing bowl cream together the butter/margarine and the sugar until pale and soft
3. Add the egg and mix well
4. Beat in the flour to make a fairly dry mixture
- 5 Stir in the chocolate chips until they are well distributed
6. Using a dessert spoon space out 10 blobs of dough onto each baking tray (about half a spoonful for each blob)
7. Bake for 15-20 minutes, or until pale golden. If the baking trays are on different oven shelves the lower batch will take longer to cook than the upper one
8. Allow the biscuits to cool on the baking trays for 5 minutes before transferring them to a wire cooling rack using a palette knife.
9. Enjoy with friends over a cup of tea or coffee!

For a demonstration of this recipe, find me on YouTube:

https://www.youtube.com/watch?v=Q-eqT0NcuqY&feature=share&fbclid=IwAR3ORV5_pgaUqy_gwJ7QgxKOMP_DzNiSb8CIIhquIRWPZyr3tIHrDdex5c