

KATES CHOCOLATE CHIP COOKIES

Makes about 40-50 cookies

Ingredients

150g Caster Sugar

125g Butter

125g Chopped Walnuts

175g Chopped Chocolate

(milk or dark, whatever you like or have leftover)

150g Plain Flour

1 medium Egg

1/2 tsp. Bicarbonate of Soda dissolved in 1/2-1 tsp. of hot water)

1/2 teaspoon of Vanilla Essence

1. Turn the fan oven onto 180°C.
2. Put the sugar and butter into the mixing bowl and whisk until pale.
3. Add all the other ingredients. If you have a sturdy mixer you don't need to chop the walnuts because the machine will do it for you.
4. Portion out the cookie dough into walnut sized blobs. About 20 on a large baking tray (45cmx39cm).
5. Bake the cookies for about 10-12 minutes until they are slightly brown.
6. Wait a few minutes for them to cool otherwise they will crumble.
7. Store in a metal tin. They will keep for about 1-2 weeks (if not eaten before then).

Enjoy the Chocolate Chip Cookies!!

TIP: These cookies are great to make in advance or for something to do at a kids birthday party. The good thing about it is that the kids make their own goodie bags!!!

KÜCHENSCHMIDE

