

## Wednesday: Baking Group 1pm

### Chocolate Chip Cookies

#### Ingredients

150g salted butter, softened  
80g light brown muscovado sugar  
80g granulated sugar  
2 tsp vanilla extract  
1 large egg  
225g plain flour  
½ tsp bicarbonate of soda  
¼ tsp salt  
200g plain chocolate chips or chunks

#### Method

- Heat the oven to 190C/fan170C/gas 5 and line two [baking sheets](#) with non-stick baking paper.
- Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a [bowl](#) and [beat](#) until creamy.
- Beat in 2 tsp vanilla extract and 1 large egg.
- Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.
- Add 200g plain chocolate chips or chunks and stir well.
- Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
- Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
- Leave on the tray for a couple of mins to set and then lift onto a [cooling rack](#)