

Choc Chip Cookies

Makes about 12-15

150g butter, softened

150g caster sugar

Few drops vanilla extract

Pinch salt

1 medium egg

250g plain flour

½ tsp bicarbonate of soda

2 x 100g packs milk choc drops

2 baking sheets, lined with baking parchment

1. Set the oven to 190°C or Gas 5.
2. Cream butter, sugar and vanilla and salt. Add the flour, bicarbonate of soda and egg and beat well. Stir in the chocolate drops. If the dough is very soft, chill it until it firms up.
3. Break off walnut-sized pieces of dough and roll into balls and press onto baking sheets and flatten them slightly. The mixture will spread, so don't place too close together on the baking sheets.
4. Bake the cookies for 10-12 mins until brown at edges but still slightly soft in centre. Remove from the oven and serve warm, or allow to cool completely.