

Chocolate Chip Cookies

Ingredients

100 g unsalted butter , slightly softened

125 g golden caster sugar

1 large free-range egg

½ teaspoon vanilla extract

200 g self-raising flour

100 g chocolate chips



Method:

1. Preheat the oven to 170°C/gas 4. Line two baking tins with greaseproof paper.
2. Beat the butter and sugar in a large bowl until pale and creamy.
3. Crack in the egg, add the vanilla and mix well. Sift in and fold through the flour. Roughly chop and stir in the chocolate.
4. Roll tablespoons of the dough into balls and place onto the lined trays. Chill in the fridge for 10 minutes.
5. Flatten the balls slightly with your fingers, then place in the hot oven for 10 to 12 minutes, or until lightly golden (make sure you don't overdo them – the chewier the better). Leave to cool completely.