



Monster Eye Rolo Chocolate Chip Cookies

Ms. Teeling

Home Economics

What do you need...

Ingredients

- 110g butter/margarine (A)
- 100g light brown sugar (B)
- 75g granulated sugar (A)
- 1 egg (B)
- 200g self raising flour (B)
- 100g chocolate chips / chocolate (can be cut into chunks) (A)
- 1 packet of Rolos (A or B)

Equipment

- 2 plate system
- Basin, tea-towel, dishcloth
- 2 baking trays + parchment
- Weighing scales
- Mixing bowl
- Wooden spoon
- Small bowl
- Fork
- Sieve
- Teaspoon
- Fish slice
- Wire rack
- Pot stand

Method:

1. Preheat oven to 180 / Gas mark 5
2. Line 2 baking trays with parchment
3. add butter and sugar into mixing bowl and beat with wooden spoon until creamy and soft
4. Crack the egg into a small bowl, beat with a fork. Add to the butter and sugar mixture and mix well
5. Add the flour into the bowl and mix to form a dough
6. Using two teaspoons, add 6 small mounds of the mixture onto the lined baking trays. LEAVE SPACE BETWEEN THEM
7. Bake for 10-12 minutes until light golden
8. Remove from oven and add rolo to centre. Leave on the tray to cool and firm up. Transfer to a wire rack to cool.