

Easy chocolate chip cookies



My family love these cookies, they're gorgeously chewy and a lovely treat. You can make double-batch and freeze some for another time 😊

* Freezable V Vegetarian

Nutrition: per cookie

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
308	16g	10g	35g	21g	2g	3g	0.5g

L Prep: 20 mins Easy Makes 10
Cook: 12 mins

Learn how to make classic chocolate chip cookies and enjoy them still warm from the oven. Perfect for a bake sale or with your afternoon tea.

Ingredients

- 120g [butter](#), softened
- 75g [light brown sugar](#)
- 75g [golden caster sugar](#)
- 1 [medium egg](#)
- 1 tsp [vanilla extract](#)
- 180g [plain flour](#)
- ½ tsp [bicarbonate of soda](#)
- 150g [dark chocolate](#), cut into chunks

Method

STEP 1

Heat oven to 180C/160C fan/gas 4 and line two baking sheets with parchment. Cream the butter and sugars together until very light and fluffy, then beat in the egg and vanilla. Once combined, stir in the flour, bicarb, chocolate and ¼ tsp salt.

STEP 2

Scoop 10 large tbsps of the mixture onto the trays, leaving enough space between each to allow for spreading. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they will harden a little as they cool. Leave to cool on the tray for a few mins before eating warm, or transfer to a wire rack to cool completely. *Will keep for three days in an airtight container.*