

Recipe of the week

Suzie's Mum's Chocolate Chip Cookies



Ingredients

- 6oz/170 grams self-raising flour
- 3oz/85 grams butter (softened)
- 3oz/85 grams soft brown sugar
- 3oz/85 grams caster sugar
- ½ teaspoon vanilla essence
- ½ teaspoon of water
- 1 egg
- 4oz/112 grams chocolate chips

Method

1. Mix the butter, both sugars, flour, egg, vanilla essence and water together. Then add and mix through the chocolate chips.
2. Grease two baking sheets. Heat the oven to 160°C, 325°F or gas mark 3.
3. Form small balls of the mixture and place them on the trays, well spaced apart as they spread a long way.
4. Cook for 10 to 15 minutes until spread and browning.
5. Take out of the oven. Leave to cool on the trays for a few minutes then move to a cooling rack.

Yummy! Thank you Suzie's Mum for sharing this delicious recipe.

