

# COOKIE

P87



# SHOPPING LIST

## MAKES A LOT OF COOKIES



a 300g bar of chocolate



unsalted butter



caster sugar



brown sugar





2 x eggs



plain flour



vanilla essence



bicarbonate of soda



# HOW TO COOK



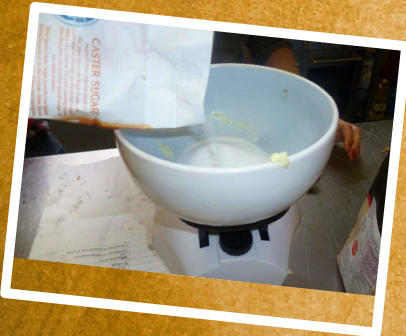
Turn the oven on to 180°C/350°F  
or gas mark 4



Cover a baking tray with some  
greaseproof paper



Break the chocolate into small chunks



Weigh out 100g of caster sugar



Weigh out 150g of brown sugar





Weigh out 200g of butter



Put the caster sugar, brown sugar and butter in a bowl



Mix together until the mixture is smooth and a light colour



Add the eggs



Mix the eggs into the mixture





Weigh out 300g of flour



Mix the flour into the mixture



add 1 teaspoon of vanilla essence



add 1 teaspoon of  
bicarbonate of soda





Add the chocolate and stir  
everything together



Spoon mounds of your mixture onto  
your greased baking sheet



Make sure you leave space around  
each mound as they will spread  
out when they cook







Put them in the oven and bake for  
10 - 15 minutes until they  
are golden brown



Take them out of the oven and leave  
them to one side for 10 minutes to al-  
low them to set



Place the cookies onto a  
wire cooling rack

*Nice*