

Sana's Cookies

Makes 10

100g butter (room temperature)
90g light brown sugar
60g golden caster sugar
1 medium egg
180g plain flour
½ tsp bicarbonate of soda
75g dark chocolate chips
75g milk chocolate chips
Pinch of salt

Preheat the oven to 180C (gas mark 4) and line a baking tray with parchment paper.

Beat the egg and salt and leave to one side.

Cream half of the butter with the sugar until light and fluffy, then add the egg and mix until incorporated.

Melt the remaining butter over a low heat and add this to the dough mixture.

Stir in the flour, bicarb of soda and chocolate until well-mixed.

Take tablespoon-sized dollops of the mix and line them well apart on the baking tray.

Bake for 10 minutes, or until they are light brown and still soft in the middle. They will firm up as they cool and will keep for 3 days in a plastic container.