

Choc Chip Cookies



150g/5oz butter (softened), 125g/4oz sugar,
1 egg (lightly beaten), vanilla essence – 2-3 drops,
225g/8oz self-raising flour, 75g/3oz plain flour,
100g/3½ oz chocolate drops

Preheat oven to 220C, 425F, Gas Mark 7
Cream butter and sugar together until fluffy.

Beat in egg gradually with vanilla essence.

Sieve together the two flours and fold into the mixture.
Stir in chocolate drops, it should be a dough consistency.

If too dry you can add a drop of milk.

On a floured surface roll the dough into a sausage shape,
cut into 2cm/¾ inch slices, flatten a little on the baking tray.

Bake for 10-15 minutes until golden brown.

Cool on wire rack.

Eat and forget the calories!

Christine

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