

Signature Chocolate Chip Cookies



Prep time:
10 minutes

Cook time:
10 minutes

Makes:
12-14 cookies

Ingredients

- 150g unsalted butter, room temperature
- 100g white caster sugar
- 150g light brown sugar
- 1 medium egg
- 1 medium egg yolk
- 1.5 tsp vanilla extract
- 250g self raising flour
- 0.5 tsp salt
- 100g **MENIER** Chocolate Drops

Method

1. Preheat the oven to 180°C fan / 200°C conventional and line two large baking sheets with greaseproof paper.
2. Cream the butter, caster sugar and light brown sugar together until light and fluffy.
3. Add the egg, egg yolk and vanilla extract and mix to combine.
4. Fold in the flour and salt to make a cookie dough.
5. Set aside one tablespoon of the Menier Chocolate Drops, and then fold the rest into the cookie dough.
6. Scoop up heaped tablespoons of cookie dough and drop them onto the lined baking sheet, leaving plenty of space between each so they have room to spread out. You should be able to make 12-14 cookies in total so will need to bake the cookies in batches.
7. Bake for 10 minutes until golden and firm around the outside.
8. As soon as the cookies are out of the oven, run a large round cutter around the outside of each cookie to shape them into place and make them thicker.
9. Press the remaining Chocolate Drops into the top of each cookie.
10. Leave to cool on the baking tray for 15 minutes, then tuck in and enjoy!

Your Signature Chocolate Chip Cookies with keep in an airtight container, at room temperature, for up to 5 days.

Recipe and photography created by @jessie.bakes.cakes