



MILK BAR CHOCOLATE COOKIES

Prep: 45min – Makes 18 cookies – Quick & Easy

135g light brown sugar
100g sugar
225g butter, melted
1 egg
2 tsp vanilla extract
210g flour
2 tbsp custard/pudding powder
½ tsp salt
½ tsp baking powder
¼ tsp baking soda
170g chocolate chips

1. Preheat the oven to 170°C fan.
2. Mix the sugars in a bowl, add the butter and beat.
3. Add the egg and vanilla extract and beat again.
4. In a separate bowl, mix the flour, custard powder, salt, baking powder and soda and add to the wet ingredients. Work into a dough.
5. Add the chocolate chips and mix well.
6. Put tablespoons of the cookie batter onto a baking tray lined with baking paper, leaving around 8cm space between the cookies, as they will spread in the oven.
7. Bake in the preheated oven for 10 minutes, until golden around the edges and still soft in the middle.
8. Leave to cool on the baking tray for 10 minutes until the cookies have firmed up a bit, then transfer onto a wire rack and leave to cool completely.

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