

Chocolate Chip Cookies (Hugh)

Ingredients

- 100g dark chocolate, chopped into smallish chunks (or use milk chocolate, if you prefer)
- 125g unsalted butter
- 100g caster sugar
- 75g soft light brown sugar
- 1 medium egg, lightly beaten
- 2 teaspoons vanilla extract
- 150g plain flour
- ½ teaspoon baking powder
- A pinch of sea salt



Method

1. Gently melt the butter in a small saucepan. Put both sugars into a mixing bowl, pour in the melted butter and beat well with a wooden spoon.
2. Beat in the egg and vanilla. Sift the flour, baking powder and salt into the bowl and stir them in, then add the chocolate. You should have a pretty sloppy sort of mixture.
3. Preheat the oven to 190°C/Gas Mark 5.
4. Dot heaped dessert spoonfuls of the mixture on to 2 baking sheets lined with baking parchment, leaving a good 4cm in between each one as they really spread out.
5. Place in the oven and bake for 8–10 minutes, until the cookies are turning pale golden brown.
6. Remove from the oven and leave on the baking sheets for a couple of minutes to firm up. Then carefully lift the baking parchment on to a wire rack and leave to cool completely.
7. Inevitably they will be eaten as soon as they are cool enough not to burn fingers.

Notes

Only takes 10 minutes to prepare and 10 minutes to bake. Lasts for 3-4 days.