

Chocolate chip cookies

Ingredients

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| | 50g choc chips |
| 40 g caster sugar | |
| 20 g light brown sugar | 1 egg yolk |
| 80g unsalted butter | 100g self-raising flour |
| | $\frac{1}{2}$ teaspoon vanilla essence |

Method

1. Light oven gas 5 or 180c
2. Cream egg yolk, butter and sugar together in the bowl.
3. Add vanilla essence
4. Combine flour and half choc chips form a soft dough
5. Roll one tablespoon of mixture into a ball. (Makes 6)
6. Place on baking tray flatten gently with 3 fingers
7. Add remaining chocolate chip on top of balls firmly
8. Bake for 15mins or until golden brown
9. Transfer to cooling rack to cool.