

Fairtrade Chocolate Chip Cookies Recipe

Ingredients	Equipment
120g butter (softened) 75g light brown sugar (Fairtrade if possible) 75g golden caster sugar (Fairtrade if possible) 1 medium egg pinch of salt 1 tsp of vanilla extract 180g plain flour ½ tsp of bicarbonate of soda 150g dark chocolate, chopped into chunks (Fairtrade if possible)	Oven (heated to 180C or 160C for a fan oven) 2 baking trays Greaseproof paper Electric mixer Weighing Scales Bowl Spoons Wire rack

Method

1. Heat the oven to 180C/160C (for fan ovens).
2. Line baking trays with greaseproof paper.
3. Cream the butter and sugars together using the electric mixer until light and fluffy.
4. Now beat in the egg and vanilla.
5. Mix in the flour, bicarbonate of soda, salt and chocolate.
6. Scoop 10/12 tablespoons of the mixture onto the baking trays. Leave space between the scoops as they will spread as they bake.
7. Bake for 10-12 mins until the edges are firm at the edges but are still soft in the middle.
8. Transfer to a wire rack to allow the cookies to cool. They will harden a little as they cool.

Enjoy eating your cookies with your family!