



SKYE BLUE

Kitchens

CHOCOLATE CHIP COOKIES

Preheat oven to 180°C/350°F/Gas 4. Line 2 trays with baking paper.

What you need:

- 1 bag of Chocolate Chip Mix
- 2 eggs
- 1-2TBS soft brown sugar
- 1-2TBS caster sugar
- 1tsp vanilla essence or paste
- 200g butter, cubed (note 1)



To Make:

In a large bowl cream the butter and both sugars together until combined. Add the eggs and mix well. Add Chocolate Chip mix into the bowl. Using a large metal spoon, mix well together. Roll a heaped teaspoon of dough (30g) into a ball, place on tray. Flatten well with fingertips or a fork. Repeat until the dough is used up. Place in the fridge for at least 1-2 hours (longer is better). Remove from the fridge then bake in the oven for 8-10 minutes, swap trays around then bake for a further 8 minutes or until golden (ovens will vary). Remove from the oven, cool for 5 minutes before transferring the cookies to a cooling tray. When cold store in an airtight container. Eat within 2-3 days. Makes 24 approx.

Note:

1. For dairy free use Olivani instead of butter. In the hot weather measure the required amount of Olivani, wrap in cling film and pop into the freezer for about 30 mins before making the cookies. Alternatively, you could whisk together 170ml of light olive oil with the eggs, vanilla and sugar. Add the choc chippie mix and follow recipe as above. If using this method there is no need to rest in the fridge before baking.

Tip: These cookies freeze very well and can even be eaten straight from the freezer. If you like your cookies a little bit crunchier, flatten really well and bake as above for 8-10 minutes. Turn oven down to 150°C, swap tray around and continue to bake for another 15 minutes approx.(ovens will vary). Keep an eye on them as you don't brown too much. As a quick dessert sandwich your favourite ice cream between 2 cookies. Ideal at your next BBQ.