

Double Choc Chip Cookies

Ingredients

100g / 4oz butter

100g / 4oz soft brown sugar

1 egg

Few drops vanilla essence

125g / 5oz self raising flour

75g / 3oz rolled oats

100g / 4oz choc chips

100g / 4oz white choc chips

Method

1. Heat oven Gas 5 / 190°C. Grease 2 baking trays.
2. Whisk the butter and sugar in a mixing bowl until pale and fluffy.
3. Beat the egg and vanilla essence in a small bowl, and gradually whisk into butter and sugar.
4. Sieve and fold in the flour with a metal spoon, then add the oats and choc chips.
5. Place spoonfuls of the mixture onto the baking trays and bake for approx 10-15 mins until pale golden.
6. Allow to cool on the tray slightly before lifting onto wire cooling tray.