

## Truly Gooey Chocolate Chip Cookies

### Ingredients

- 30g plain flour
- 1 ½ teaspoons baking powder
- 100g milk chocolate, roughly chopped (or use choc chips)
- 100g white chocolate, roughly chopped (or use choc chips)
- 100g pecans, or other nuts, roughly chopped (optional)
- 250g dark chocolate (choose a good one with 70% cocoa solids)
- 2 medium eggs plus 1 egg yolk
- 110g caster sugar

Makes about 20 cookies

### Method

1. Heat oven Gas 4 / 180°C. Place a sheet of baking parchment on 2 baking trays.
2. In a mixing bowl, sieve the flour and baking powder, add the chopped milk and white chocolate, and chopped nuts.
3. In a heatproof bowl, melt the dark chocolate in a microwave. Do short bursts of 30 seconds and stir each time as this burns very easily. Cool.
4. Whisk the eggs and yolk with the sugar until light, pale and fluffy. Add the dry ingredients and then pour in the cooled chocolate. Fold in with a tablespoon to combine.
5. Spoon heaped tablespoons of the mixture onto the prepared baking trays. Bake for 10 - 12 mins. Cookies will be soft, so allow to cool on the tray until they are firm enough to move.



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