

Cookie Dough / Cookies



Ingredients list

- 175g plain flour
- Pinch of salt (We provide this)
- 110g butter (if you use margarine e.g. stork/flora it will not work as well)
- 90g caster sugar
- 90g soft brown sugar (the brown sugar will add colour and flavour. If not available replace with caster sugar)
- 1 egg
- 1 bag choc chips / smarties/ something similar

Equipment list

- Glass mixing bowl
- Plastic mixing spoon
- Baking tray
- Baking parchment
- Preheat the oven to 190C/375F/Gas 5.

Method

1. Preheat the oven to 190C/375F/Gas 5.
2. In a bowl, combine the butter, salt, sugar, brown sugar and mix until creamy.
3. Add a couple of spoons of flour before beating in the egg.

Why are we doing this: what are you preventing?

4. Gradually beat in the rest of the flour mixture. Stir in the chocolate chips.

My cookie dough is dry: why might this be and how can I fix it?



Method

5. Split the dough in half – you are taking half home so you can cook them at home and have fresh warm cookies! Wrap this half in cling film and we will store this in the fridge until the end of the day. **(MUST GO IN FRIDGE)**
6. With the other half of the cookie dough, roll the dough into walnut sized balls and place on a baking tray.
7. Press down gently and cook for 10 – 12 minutes.

Why do you think we press them down? What impact does this have on your cookies?

8. When they start to go golden brown they are ready. (They stay soft whilst they are hot and only harden once they cool down)

Alternatively, this dough can be frozen. Wrap the dough in cling film (or keep in the Tupperware) and cut the required amount.

