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**Botanic Cottage Community Cook Club 29th April 2020**

**Chocolate chip cookies**

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* 100g soft butter
* 1 egg
* 125g caster sugar
* 150g self-raising flour
* 80g chocolate, chopped into chunks. (Alternatively use nuts or raisins)

You will need a large bowl, two baking trays, baking paper, a wooden spoon, a cooling rack.

1. Preheat the oven to 180 degrees.
2. In a large bowl mix together the butter, sugar and egg until creamy and well combined.
3. Stir in the flour and then add your chocolate chunks.
4. Line two trays with baking paper.
5. Using two spoons or your hands form the mixture into 16 balls. Put 8 on each tray, with space between them and squish them a little.
6. Bake for 12-15 minutes until golden.
7. Try to wait until they are cool before eating! Easier said than done, I know.