



## Chocolate Chip Cookies

I love cookie dough. Who doesn't? But, this cookie dough bakes to the perfect crunch! This classic cookie is also perfect for dunking into tea, coffee, and hot chocolate.



**Prep**  
10m



**Cook**  
10m



**Serves**  
30

### Ingredients

- 125 g butter, softened
- 1/2 cup brown sugar
- 1/2 cup caster sugar
- 1 tsp vanilla extract
- 1 egg
- 1 3/4 cups self-raising flour, sifted
- pinch of salt
- 1 cup chocolate chips

### Method

**Preheat** the oven to 180°C and line a baking tray with baking paper.

**Beat** the softened butter, brown sugar, and caster sugar until light and creamy.

**Beat** in the egg and vanilla essence until the mixture is smooth.

**Stir** in the sifted flour and salt.

**Stir** in chocolate chips until they are spread evenly throughout.

**Roll** the cookie batter into tbsp.-sized balls and place on baking tray.

**Bake** for 10-12 minutes. Then, leave to cool on a wire rack.

Happy Baking!