

Chocolate Chip Cookies

85g light brown sugar

200g unsalted butter

250g self raising flour (sieved)

2 tbsp golden syrup

1 tsp vanilla extract

150g chopped chocolate of your choice

- Preheat the oven to 200 degrees Celsius
- Line and butter two large baking sheets
- Beat the sugar and butter together until light and creamy
- Stir in flour, then the remaining ingredients. Add the chocolates when the dough is formed.
- Gently knead the dough together with your hands and then make walnut shaped pieces out of the dough and place spaced evenly apart on the baking sheets.
- If possible chill for 30 minutes.
- Bake the cookies for about 12-15 minutes until lightly golden but still soft.
- Leave to cool until firm.