

Most Delicious Chocolate Chip Cookies

Ingredients

- 125g butter, softened
- 225g caster sugar
- 1 egg, lightly beaten
- 1 tsp vanilla extract
- 225g self-raising flour
- ½ tsp salt
- 200g chocolate chips

Method

1. Preheat the oven to 180°C, gas mark 4.
 2. Cream butter and sugars, then add the egg and vanilla.
 3. Sift in the flour and salt, then add the chocolate chips.
 4. Roll into walnut size balls and place on ungreased baking paper (leave spaces in-between as the spread out when they cook). For gooey cookies bake for just 7 minutes, otherwise cook for 10 minutes until just golden round the edges.
 5. Take out of the oven and leave to harden for a minute before transferring to a wire cooling rack. These are delicious warm, and they also store well, unless you are like me then you will eat them straight away!
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