



Croots Chocolate Chip Cookies

Ingredients

- 125g butter
- 125g caster sugar
- 100g brown sugar
- 1 egg
- 225g Self Raising Flour
- 1 pinch salt
- 200g white/dark choc or mini eggs etc

Directions

- Preheat the oven to 185degrees celcius. Mix (using the paddle attachment if you have an electric mixer) the butter, caster and brown sugar together until creamy.
- Add the egg, ensuring all the mixture is wiped from the base and sides of the bowl. Add the flour and salt and mix slowly then finally the chopped chocolate/mini eggs.
- Roll into pingpong sized balls and space out (remembering they will spread out) on a lined baking tray.
- Bake for approximately 10 minutes until they are slightly browned at the edges and top. They will still feel very wobbly until they cool. If you like gooey cookies remove immediately or for a crunchier cookie carry on cooking for another 5 minutes.
- Allow to cool for 3-4 minutes before carefully transferring to a cooling rack for another 5-10 minutes before serving..