

## Chocolate chip cookies



170g brown sugar  
170g granulated sugar  
255g softened butter/margarine  
2 eggs  
1 teaspoon vanilla essence  
370g Flour  
1 teasp salt  
1 teasp baking soda  
340g chocolate chips  
[ 170g chopped walnuts....optional]

This recipe makes 60 cookies!!! To make less just divide recipe.

Beat sugars and butter/marg until creamy. Mix eggs with vanilla and add half to mix, beat well, add other half.

Mix flour, baking soda and salt together, stir into sugar, butter and egg mixture. Do not beat as this will toughen your cookies, stir in chocolate chips [and walnuts if using them]

Cover baking trays with parchment paper, spoon cookie mixture onto trays.....leaving lots of room for them to spread.

Bake at 375/190 for 10mins

The cookies will be soft when you take them out but will go crisp when cooling. Remember these are 'cookies' not 'biscuits' .....they should be chewy in the centre.

Cookies are also best eaten 'on the day'....you could also make the full recipe, bake what you want , put remainder in Clingfilm and put in fridge .....bake whenever you fancy, especially 2am!!