

Chocolate Chip Cookies

These giant cookies are a heavenly, buttery, golden treat !

Ingredients (8-10 cookies)

- 120 g melted butter
- ½ cup white sugar
- ½ cup coconut or brown sugar
- 1 free-range egg
- 1 ½ teaspoons vanilla essence
- 1/2 teaspoon baking soda
- 1 ½ cups white spelt flour (can also use regular flour)
- 150 g roughly chopped Tony's Choclonely Caramel Sea Salt Milk Bar

Method

- Preheat oven to 170°C.
- Place the melted butter and the two sugars in a bowl and stir really well. Add the egg and vanilla

- and whisk together. In a separate bowl mix together the flour and baking soda before adding to the bowl and combining thoroughly. Add the chocolate and stir through until evenly dispersed.
- Place cookie dough in the fridge for 20 minutes to cool.
- Roll 2 heaped tablespoons of cookie dough into a ball and place on a lined baking tray. Repeat the process with the remaining dough. The cookies will spread a lot when baking so you'll only be able to put 4-5 on a tray. You'll need to cook the cookies in two batches.
- Bake for approximately 12-14 minutes until lightly golden. Leave on the tray for 10 minutes to cool before moving, as they'll be delicate.
- Once cooled, store in an airtight container for up to one week. Can be frozen for up to 4 months.

