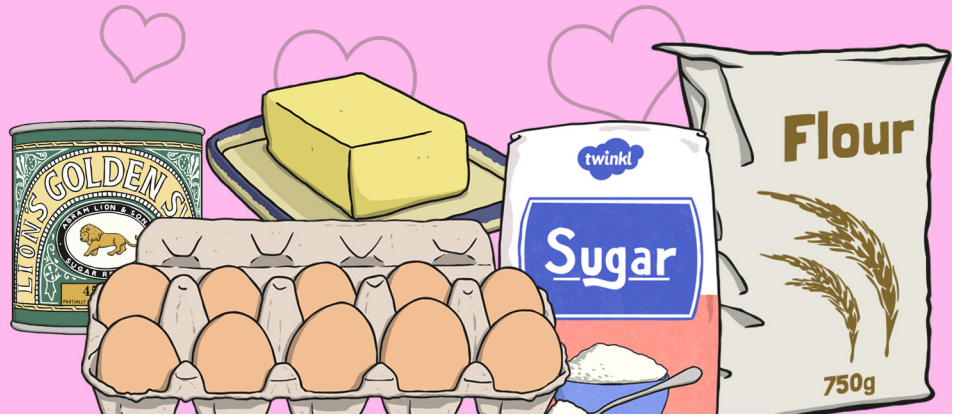


Food Recipe



Chocolate Chip Cookies

Ingredients

- 300g plain flour
- Pinch of salt
- 1 tsp baking powder
- 100g butter
- 100g light brown sugar
- 2 beaten eggs
- 60g golden syrup
- 75g chocolate

Equipment

- Sieve
- Large bowl
- Wooden spoon
- Rolling pin
- Heart shape cookie cutter
- Baking paper
- Baking tray

Method

1. Pre-heat an oven to 160°C or 320°F.
2. Sieve the flour, salt and baking powder into a large bowl.
3. Rub in the butter with your fingers.
4. Add the sugar, one egg and the syrup into the mixture.
5. Stir the mixture with a wooden spoon.
6. Add another egg and stir well.
7. Break the chocolate into small pieces and add to the mixture.
8. Sprinkle some flour onto a flat surface and tip the mixture out on top.
9. Use a rolling pin and roll out 1cm thick. Sprinkle some flour on it so it doesn't stick to the rolling pin.
10. Use the cookie cutter to cut out the shapes.
11. Place the baking paper onto the baking tray.
12. Place the shapes onto the tray and bake for 15 minutes until golden.
13. Leave them to cool, then enjoy!