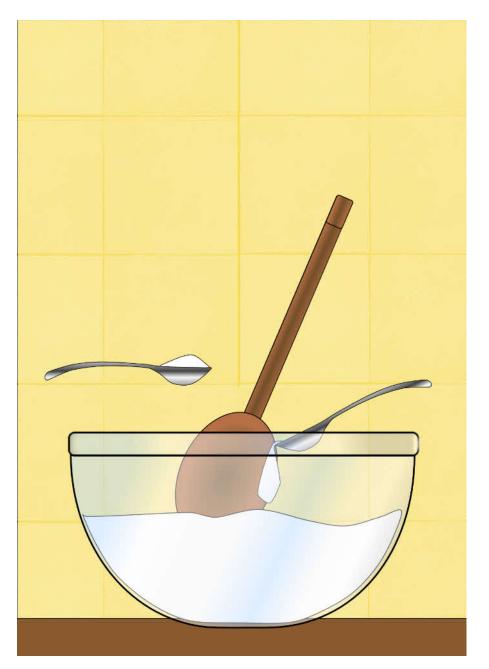
Ingredients 350g flour 1tsp baking soda 1tsp salt 225g butter 175g caster sugar 175q soft brown sugar 1tsp vanilla extract 2 eggs 350g chocolate chips



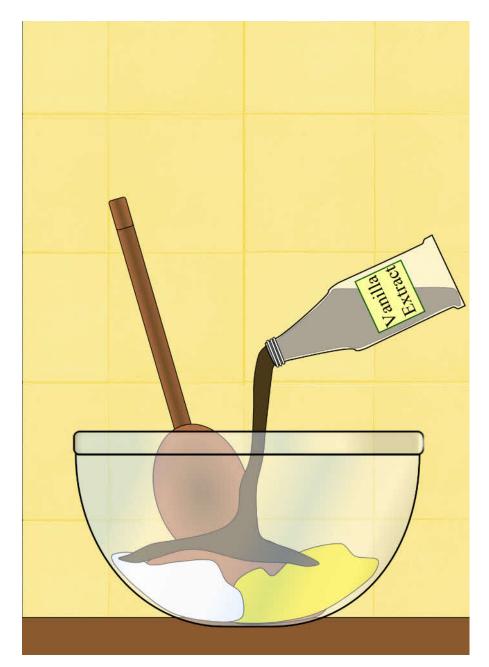
1.

Mix flour and baking soda together in a bowl.

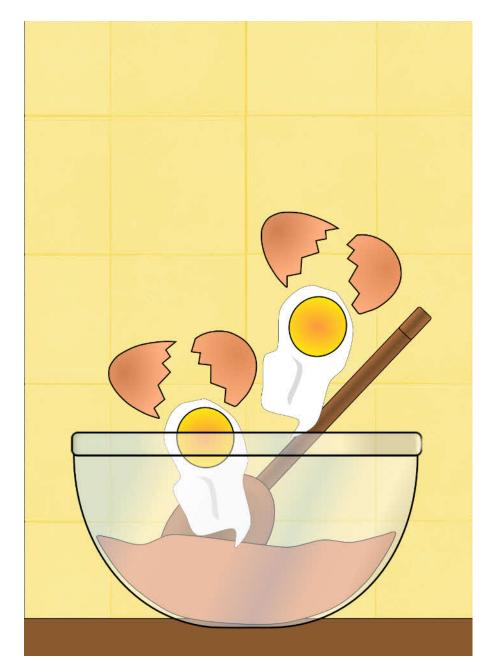


2.

In another bowl, mix butter, sugar, brown sugar and vanilla extract until creamy.

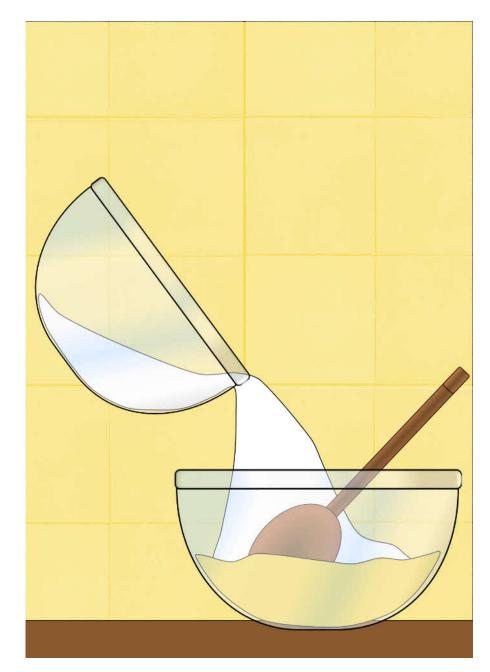


Beat in the eggs.

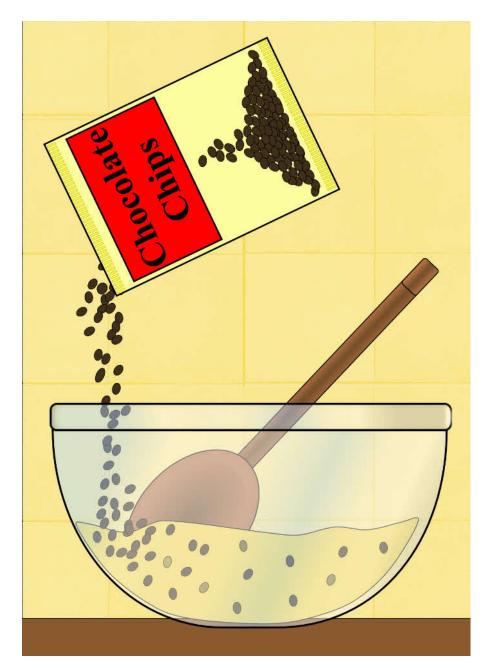


4.

Slowly beat in the flour mixture.

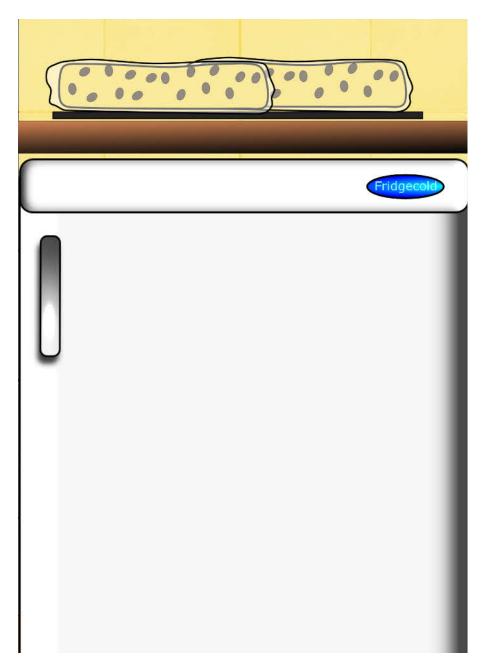


Stir in the chocolate chips.



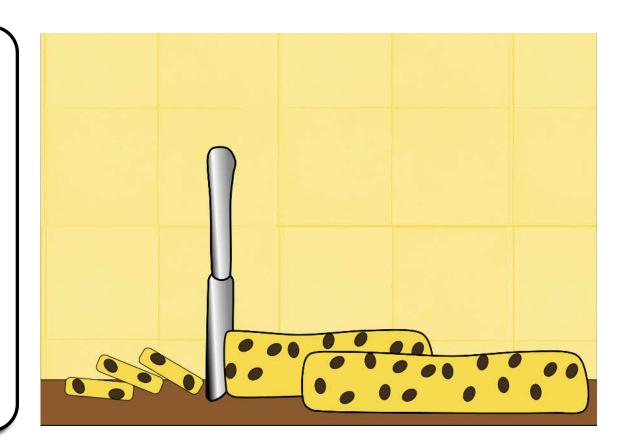
6.

Split the dough into two 5cm sausage shapes. Wrap in cling-film and put in fridge.



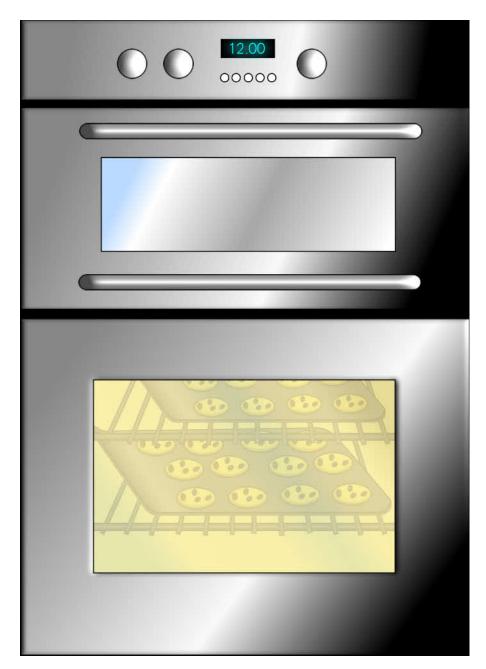
7.

When chilled, cut into slices 2cm thick and place on baking tray.



8.

Bake in the oven at 190°C / Gas Mark 5.



9.

Allow to cool and *enjoy!* 

