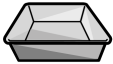






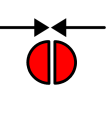


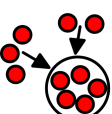




cookies






 Preheat  oven to  Gas Mark 5/190°C and  line  your


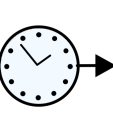



baking trays.

 Put the  butter and  sugar in a  bowl and  cream together until

 combined.  Add in the  egg and  vanilla and  mix well. It

 might  look like the  mixture has curdled but just  give it a  good

 mix and it  will come  good



Add

the



flour,



salt,



baking powder,

bicarbonate of soda



and



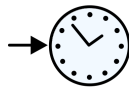
cocoa powder



and



mix



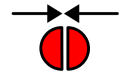
until

the



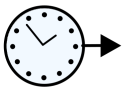
dough

comes



together.

(It

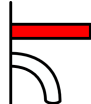


will

be



quite



stiff)



Add

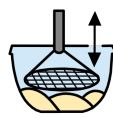
the



chocolate chips

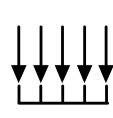


and

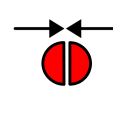


mash

everything



together



with a



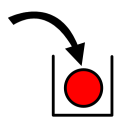
wooden spoon.



Divide



the mixture



into



balls



and

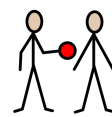


space

evenly



on



your



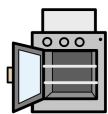
trays.



Bake

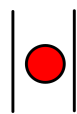


in



oven

for



between

1012

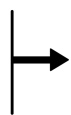
10-12



minutes.

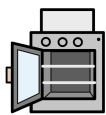


Remove



from

the



oven



and

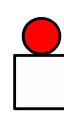


leave

to



cool

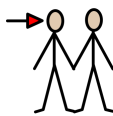


on

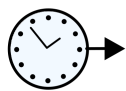
the



tray,



they



will

be

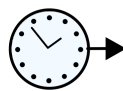


very



soft

but



will

harden



up.