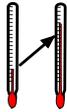
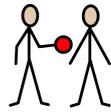




cookies





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

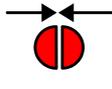


baking trays.

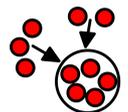








 Put the butter and sugar in a bowl and cream together until









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

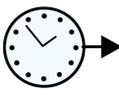






 might look like the mixture has curdled but just give it a good






 mix and it will come good



Add

the



flour,



salt,



baking powder,

bicarbonate of soda



and



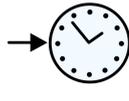
cocoa powder



and



mix



until

the

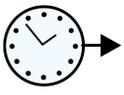
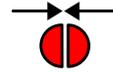


dough

comes

together.

(It

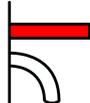


will

be



quite



stiff)



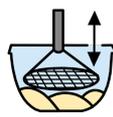
Add

the

chocolate chips

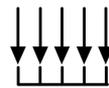


and

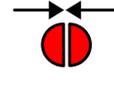


mash

everything



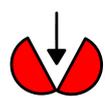
together



with a



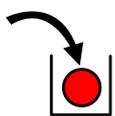
wooden spoon.



Divide



the mixture



into



balls



and



space

evenly



on



your



trays.



Bake

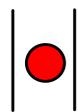


in



the oven

for



between

1012

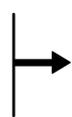
10-12



minutes.

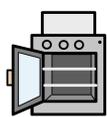


Remove



from

the



oven



and

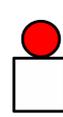


leave

to



cool

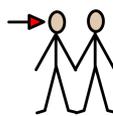


on

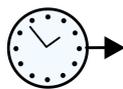
the



tray,



they



will

be

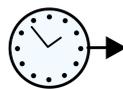


very



soft

but



will

harden



up.