



CAPTAIN AMERICA'S COOKIES

INGREDIANTS

125g Unsalted room temperature Butter/ Baking Spread

115g Light Brown Sugar (Can use Caster Sugar)

110g Granulated Sugar

1 Medium Egg

220g Self Raising Flour

1/2 tsp salt

1 tsp vanilla extract

200g of chopped chocolate OR chocolate chips



Equipment required

Oven (Preheated at 180 degrees), 2 large baking trays, Baking paper, Mixing Bowl, Spoon and kitchen scales

METHOD

(WE WILL BE DOING ALL OF THIS TOGETHER ON ZOOM!).

- 1) In your mixing bowl mix vigorously your softened/ room temperature butter
- 2) Combine your sugars with your butter and continue to mix well until fluffy
- 3) Beat in your egg and vanilla
- 4) Fold in your flour and salt until a dough forms (do not over mix)
- 5) Mix in your chocolate of choice
- 6) Make Golf Ball size balls of dough and space well apart on your baking paper
- 7) BAKE in the oven for 12 minutes.