

# Millie's Style Cookie

## RECIPE



### YOU'LL NEED:

- A **Mixing Bowl**
- A **Spoon, Electric Whisk, or Stand Mixer** (e.g. KitchenAid)
- **Weighing Scales** & a bowl/dish for putting ingredients in
- A **Sieve**
- 1-2 **Baking Sheets/Trays & Greaseproof Paper**
- **Oven**
- A **Teaspoon** or Tsp Measuring Spoon
- *OPTIONAL: A Tablespoon or Tbsp Measuring Spoon*

### INGREDIENTS:

- **125g** Unsalted **Butter**, slightly softened
- **115g** Light Soft **Brown Sugar**
- **110g** White **Caster Sugar**
- **1** Medium **Egg**
- **1 tsp** **Vanilla** Extract/Essence
- **220g** Self-Raising **Flour**
- Pinch of **Salt**
- **200g** **Chocolate Chips** or Chunks

#### ALTERNATIVES TO CHOCOLATE CHIPS:

- White Chocolate
- Smarties
- Small Brownie Pieces
- Diced chocolate bars
- Raisins
- Nuts
- Cranberry
- Biscoff

### METHOD:

1. Preheat your oven to **200°C** (Conventional), **180°C** (Fan) or **Gas Mark 4**. Grease lightly with butter and **line two baking sheets/trays** with greaseproof baking paper.
2. In your mixing bowl, **cream the butter and sugars together** until it is a light 'fluffy' consistency. Then, **mix in the egg and vanilla extract**.
3. **Sift the flour and salt** into the mixture and stir/mix to form a dough. Then, **mix in your chocolate chips/chunks**.
4. **Split into equal-size flattened balls** and place on the baking sheets/trays. I'd recommend using either a tablespoon to ensure equal size or weighing out roughly 40g balls.
5. Bake for roughly **7 minutes** for a dreamy, soft cookie or **10 minutes** for a slightly crunchier experience.
6. **Leave to cool** slightly (especially if you only cooked for 7 minutes, they are very soft straight out of the oven, but they do eventually harden up enough that they don't fall apart when picked up!). I'd recommend using a fish slice/spatula to move them from the baking tray/sheet onto a cooler surface so that they cool faster or place them into the fridge!
7. **Serve and enjoy!**