

COOKIE RECIPE WITH ROCCO

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FUNNY
IS POWER



Fancy serving up a little treat for your friends and family? Give this delicious Rocco-choco-chip Cookie recipe a go. It's five ingredients and four very simple steps.

Once you've baked your delicious Rocco-choco-chip cookies, why not host a bake sale? Or ask for donations, so that you can raise some money for a wonderful cause...?

First things first, make sure to get a responsible adult to supervise if you're going to use the oven!

DIRECTIONS

Step 1

Preheat oven to 180° Celcius
(That's 356° Fahrenheit)

Step 2

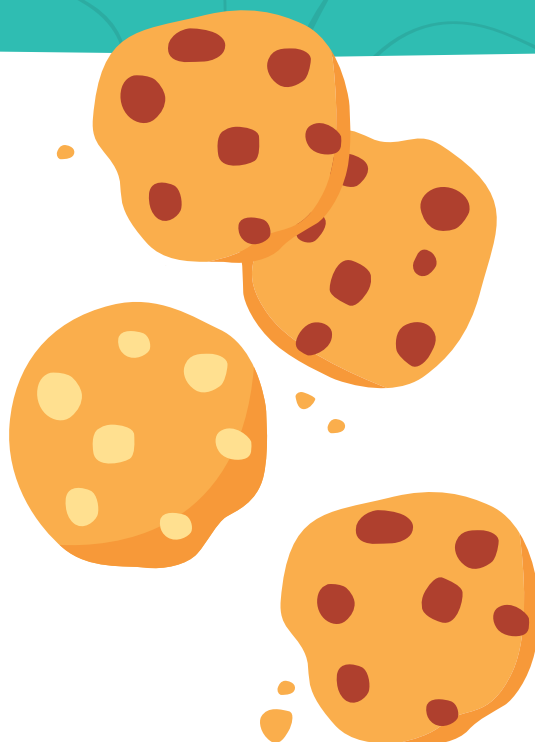
In separate bowls, cream the butter with sugar and whisk the egg with vanilla. Add the whisked egg with vanilla to the creamed butter mixture. Next, sift in the flour and salt, followed by the chocolate chips. Mix all together.

Step 3

Spoon 2 teaspoons of dough onto a baking sheet in little splodges (according to how big you want your cookies to be). Whatever size you go for, be sure to keep them about 6 centimetres apart (because they'll spread as they're cooking).

Step 4

Pop them in the oven and bake until slightly brown. Check them at 10 mins, and take them out when you think they look ready. Let them cool for a while, and then... enjoy.



INGREDIENTS

225g Self Raising Flour
100g Light Brown Sugar
80g Caster Sugar
125g Butter (softened*)
200g Chocolate Chips
1 egg
1 teaspoon vanilla
1 pinch of salt

*soften your butter by leaving it out of the fridge for a couple of hours before you begin

