Double Choc Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 125g butter
- 3/4 cup brown sugar
- 1 tsp vanilla
- 1 egg
- 1 cup plain flour
- 1/2 cup cornflour
- 1/4 cup dessicated coconut
- 2 tbsp cocoa powder
- 1 tsp baking powder
- 500g dark chocolate chips
- 250g milk chocolate chips

Instructions

Famous Amos. His cookies made my childhood. At the peak of the franchise madness, those sweet little shops with their Sweet 'Lil Bags were perched in a little corner of virtually every shopping centre on Orchard Rd in Singapore.

This is a variation on them, and getting close to what I remember of them: light, crisp, crunchy, not crumbly. And always great with a tall glass of milk for an indulgent snack.

Cream butter and brown sugar till pale and fluffy
Add vanilla and egg and mix well.

Sift in flour, cornflour, baking powder, cocoa and dessicated coconut. Mix well.

Add chocolate chips and mix well.

Line baking trays with greaseproof paper. Roll small teaspoonfuls of cookie dough in to balls and arrange on baking tray with 1cm space between each ball.

Place in pre-heated 180 deg celcius oven. Bake for 10 - 12 minutes.

When cooked, remove from heat and leave to cool.

I'd tell you how many cookies this makes, but I ate them before I could count.