



# Totally Chocolate Choc chip cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

125g 70% cocoa dark chocolate - I prefer using Lindt chocolate.  
150g flour  
30g of good quality cocoa – I used some lovely Grenada Chocolate Company Pure Organic Cocoa powder that a dear friend gave me.  
1 teaspoon bi-carb soda  
1/2 teaspoon of salt  
125g soft butter  
75g brown sugar  
50g white sugar  
1 teaspoon vanilla extract  
1 egg  
150g of milk chocolate chips  
150g of white chocolate chips

## Instructions

1. Preheat the oven to 170 degrees celsius.
2. Cream the butter and sugar.
3. Melt the chocolate in the microwave and then add to the butter and sugar along with the vanilla extract.
4. Add the egg and combine again until smooth.
5. Add the flour, cocoa, salt and bi-carb and mix until combined before adding the chocolate chips.
6. Using an ice cream scoop, scoop out the mixture onto the tray into 18 cookies of even size. Don't flatten the cookies too much.
7. Bake for 18 minutes and test with a cake tester to make sure it comes out semi-clean.
8. Leave to cool on the baking tray slightly and then transfer to the cooling rack.

