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 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.