

# Salted Choc Chip Cookies



## INGREDIENTS

- 1 Cup Salted Butter, Softened
- ¾ Cup White Sugar
- ¾ Cup Brown Sugar
- 2 Tsp. Vanilla Essence
- 2 Large Free-Range Eggs
- 3 Cups Flour
- 1 Tsp. Bicarbonate of Soda
- ½ Tsp Baking Powder
- 1 Tsp Salt
- 2 Slabs Dark Chocolate, Chopped (85% Lindt Dark Chocolate recommended)
- 4 x 40 g Astros
- Edible glitter (Optional)

## INSTRUCTIONS

- #1 Pre-heat the oven to 190 degrees Celsius. Line a large oven tray with baking paper and set aside.
- #2 Add the flour, salt, baking powder, and bicarbonate of soda to a bowl. Set aside.
- #3 Cream the softened butter with the sugar. Then add the eggs and vanilla essence to this, and mix.
- #4 Add the flour to the wet ingredients and combine. Once the cookie dough has come together, add the chopped dark chocolate and Astros and fold through.
- #5 Roll a tablespoon or two of cookie dough into a ball and place it on the baking tray. Space it evenly.
- #6 Bake for 8 to 10 minutes (the biscuits must just turn brown on the edges and look underdone when you pull them out – don't overbake). After cooling for 10 minutes on the tray, add the cookies to a rack to cool further.
- #7 Finish with some edible glitter (optional) and enjoy!