



# Chocolate chunk cookies

Forget shop-bought  
cookies, these are much tastier!  
Use a good quality chocolate  
chopped up into big chunks.



Makes 12 cookies

You will  
need . . .



Soft brown sugar  
70g (2½ oz)



Caster sugar  
70g (2½ oz)



Butter  
125g (4½ oz)



1 Egg



Plain flour  
175g (7 oz)



Bicarbonate of soda  
1 teaspoon



Chocolate chunks  
175g (7 oz)

## EQUIPMENT



MIXING BOWL



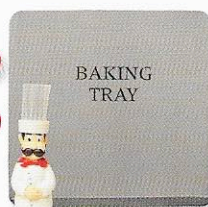
SPOON



KNIFE



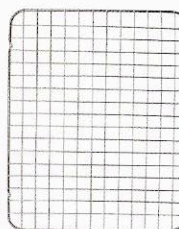
WOODEN  
SPOON



BAKING  
TRAY

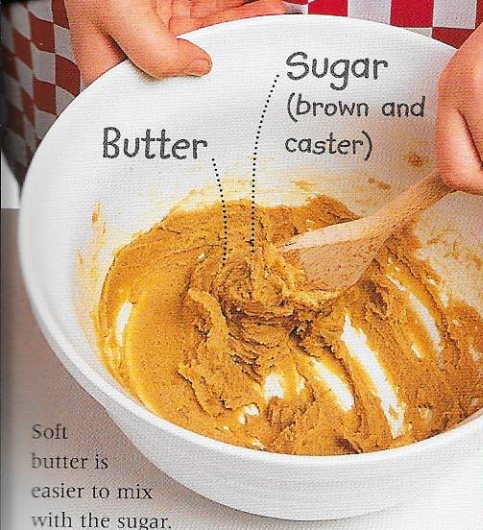


PASTRY BRUSH



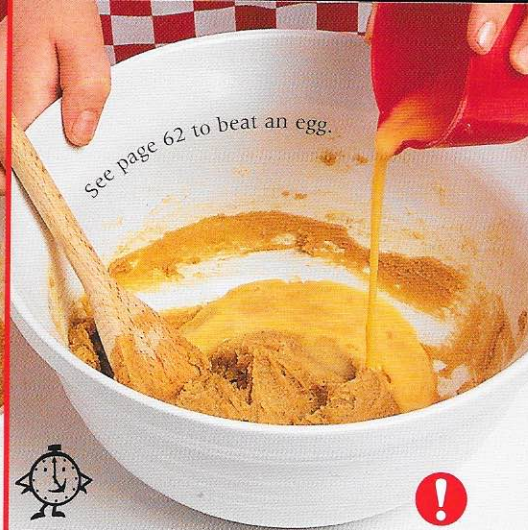
COOLING RACK





Soft butter is easier to mix with the sugar.

## 1 Start creaming



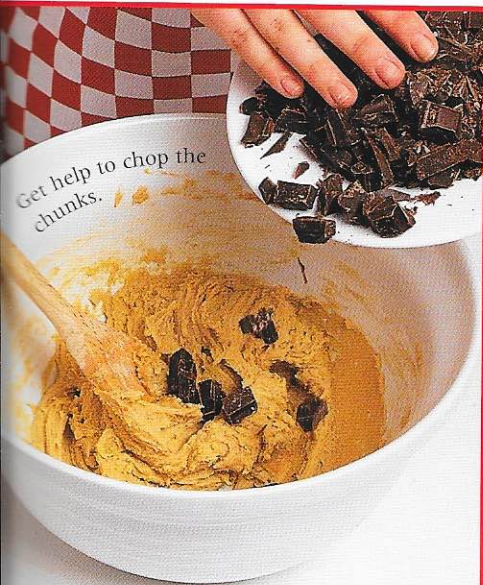
Preheat the oven to 190°C/375°F/Gas mark 5.



## 2 Add beaten egg



## 3 Stir in the flour



## 4 Add choc chunks



Spoon four heaps on each tray.....

## 5 Spoon onto tray



Bake for 10–12 minutes then take out of the oven and cool on a rack.



## 6 Bake them



Prepare the tray for the next batch of cookies.

Let them cool before moving to a rack.

## 7 Cooling down



Eat them when they are still warm



### Choc tip

Stick chunks of chocolate on top of the heaps before cooking.





# Your baking kit



WOODEN SPOON



COOKIE CUTTERS



SPOONS



FORK



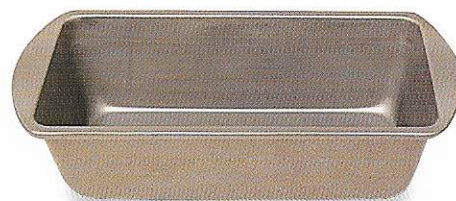
KNIFE



PASTRY BRUSH



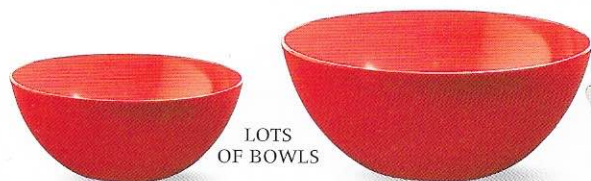
BAKING SHEET



LOAF TIN



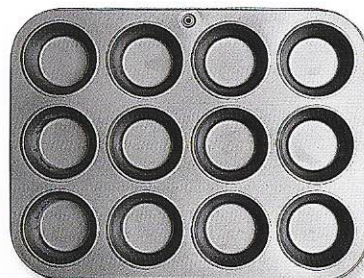
ROLLING PIN



LOTS OF BOWLS



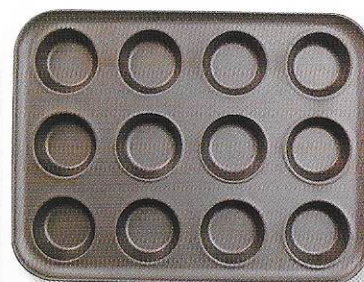
ELECTRIC WHISK



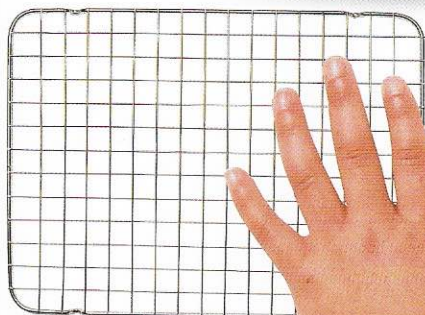
MUFFIN TIN



MIXING BOWL

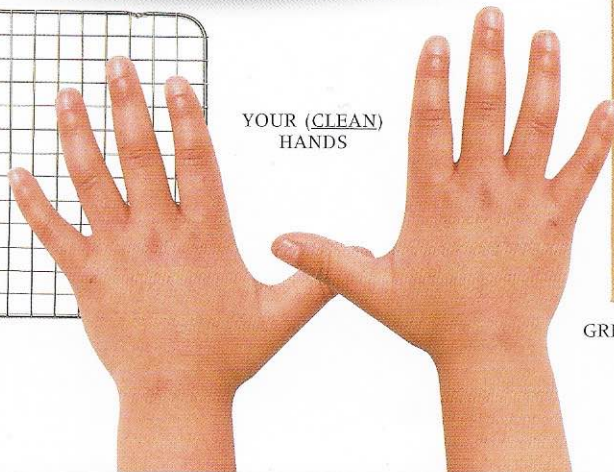


BUN TIN

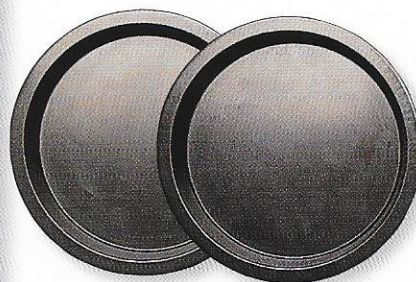


COOLING RACK

YOUR (CLEAN) HANDS



GREASEPROOF PAPER



CAKE TINS 18 CM (7 IN)





# You can bake



## Baking Methods

Baking recipes use different methods to mix the same ingredients to achieve different results. Whether it's biscuits, cakes, or pastry, this book uses a few of the basic methods. Here they are with explanations of what they do.

### Rubbing in



Using your thumb and fingertips, rub the butter and flour together until the mixture looks like breadcrumbs. This is used for a lot of the recipes in this book such as pastry and cookies.

### Creaming



This is when you mix or beat the butter and sugar together with a wooden spoon so that they make a creamy mixture. In this book it's used for recipes like the chocolate chunk cookies.

## Dough

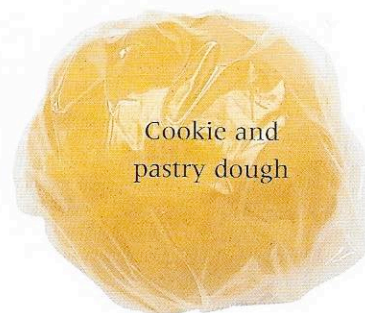


Dough is a name given to the mixture that makes pastry, biscuits, scones, or bread, but they behave differently when they are cooked. Bread dough needs kneading as this has yeast in it. Other dough should be handled lightly.

### Tips

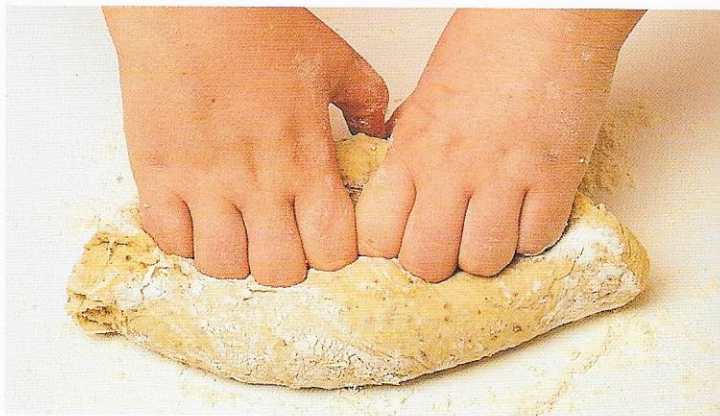
Let your dough rest in the fridge for half an hour before using it.

To store your dough wrap it in plastic and put in the fridge.



Cookie and  
pastry dough

### Kneading



This is what you do to bread dough to get the yeast working. Fold the dough over itself and press your knuckles into it. Repeat this over and over again. Then leave it in a warm place to rise.