

IRRESISTIBLE ORANGE AND MIXED CHOCOLATE CHIP COOKIES

Makes approx 16

Ingredients:

110g (4oz) butter softened
220g (8oz) sugar (½ caster ½ muscovado)
Finely grated zest of 2 large oranges
1 large egg
1 teaspoon vanilla essence
260g (9½oz) plain flour
½ teaspoon baking powder
½ teaspoon bicarbonate of soda
100g (3½oz) plain, milk and white chocolate drops mixed

Method:

Pre heat oven to 180°C/160°Fan/Gas 4
Cream together the softened butter, caster and muscovado sugars and orange zest
Add the egg and vanilla essence and mix together
Add the plain flour, baking powder and bicarbonate of soda
Mix thoroughly
Stir through the chocolate chips
Line 2 large baking trays with baking parchment
Place 1 heaped teaspoon of the mixture onto the tray - being careful to space them well approx. 3-4 cm (1¼-1½in) apart to give them room to expand during cooking and prevent them sticking together
Bake in the preheated oven for 10-12 mins until pale golden and just cooked through
Remove from the oven and cool completely on a wire rack before serving
Store in an airtight container for a few days, if required.

Barbara G