Miss Dunn’s Cookie Recipe

Ingredients

* 125g butter, softened
* 100g light brown soft sugar
* 125g caster sugar
* 1 egg, lightly beaten
* 1 tsp vanilla extract
* 225g self-raising flour
* ½ tsp salt
* 200g chocolate chips

Method

* 1. Preheat the oven to 180°C, gas mark 4
  2. Cream butter and sugars, once creamed, combine in the egg and vanilla.
  3. Sift in the flour and salt, then the chocolate chips.
  4. Roll into walnut size balls, for a more homemade look, or roll into a long, thick sausage shape and slice to make neater looking cookies. \*TIP – They do expand! Spread them out well on the baking tray!\*
  5. Place on ungreased baking paper. If you want to have the real Millies experience then bake for just 7 minutes, till the cookies are just setting - the cookies will be really doughy and delicious. Otherwise cook for 10 minutes until just golden round the edges.
  6. Take out of the oven and leave to harden for a minute before transferring to a wire cooling rack. These are great warm, and they also store well, if they don't all get eaten straight away!

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