

## Chocolate chip cookies

What you need:

1. 185 g plain flour
2. tsp bi carb
3. pinch salt
4. 125g softened butter
5. 165g soft dark brown sugar
6. tsp vanilla extract
7. 1 egg beaten
8. 225 dark chocolate pistoles 55-70 %

Method:

1. Cream butter and sugar together.
2. Add vanilla extract to the sugar mix
3. Add the beaten egg a little at a time,
4. Add the dry ingredients DO NOT  
OVERWORK!

Simply bring the dough together and then gently work in the chocolate

5. Bake at 180c until golden brown (10-15 min)

### **Oatmeal, Pecan, raisin cookies**

What you need:

1. 110 g soft dark sugar

2. 200g caster sugar
3. 225g rolled oats
4. 75 dried cherries
5. 75g raisins
6. 200g pecan nuts
7. 1 capful vanilla extract
8. 225g unsalted butter
9. 1 egg beaten
10. 225g plain flour
11. 1 tsp bi carb soda
12. 1tsp ground cinnamon

## Method

1. Mix the two sugars with the nuts, vanilla extract, raisins and dried cherries
2. Melt the butter
3. Add eggs to the sugar and nut mix
4. sift flour, bi carb and cinnamon to the mix

5. bring together by hand to a workable dough
6. Roll into log for cutting refrigerate
7. Bake at 180C until golden brown (10-15 min)