

# HAIGH'S

CHOCOLATES

*Chocolate Chip Cookies*



# Chocolate Chip Cookies

Makes approximately 15 - 20 cookies

**200g Haigh's Dark Chocolate Pastilles**

*150g butter, softened*

*65g sugar*

*1 large egg*

*240g self raising flour*

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Pre-heat oven to 170°C.

Place butter and sugar in a mixing bowl and beat on high until light and fluffy.



Turn mixer down to medium speed and beat in egg until combined.

Turn mixer to low speed and fold through flour and the Haigh's Dark Chocolate Pastilles, mix until thoroughly combined.



Make a ball in your hands to the desired size then push flat onto your tray lined with baking paper.

Bake at 170°C for 10-15 minutes or until spongy to touch.



Recipe by: *Simon Bryant* Photography by *Randy Larcombe*