



The Salty Cove Bake Off!



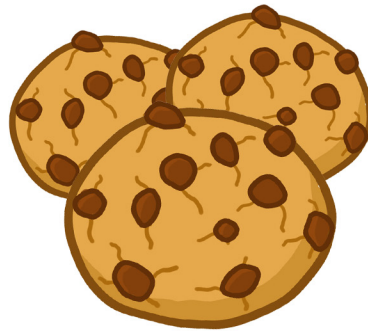
Ask a grown up to make this with you!

My Billy is a Chocolate CHIP off the old block!

INGREDIENTS

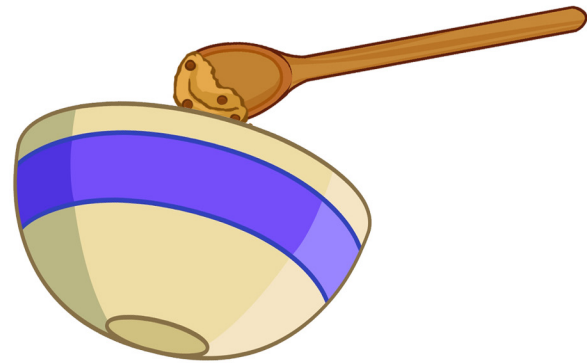
- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 225g plain flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 200g plain chocolate chip or chunks

Billy Badger's Chocolate Chip Cookies



1. **Grown ups:** Preheat the oven to 190C/170C fan/gas 5. Line two baking trays with non-stick baking paper.

2. Put the butter and sugars into a bowl and mix them all up until creamy. Beat in the vanilla extract and egg. Sieve the flour, bicarbonate of soda and salt over the mixture and mix in with a wooden spoon. Add the chocolate chips and stir well. Don't be tempted to eat any of the cookie dough, that's naughty!



3. Using a teaspoon, place small mounds of the mixture well apart on the baking trays.
Grown ups: Bake in the oven for 8-10 mins until light brown on the edges and still slightly soft in the centre. As they cook the cookies will spread out so put some distance between them.

4. Leave on the tray for a couple of minutes to firm up and then transfer to a cooling rack. Once cooled, you can then eat them all up! ...Or share them with your friends.

