**Chocolate Chip Cookies**

**Makes 4 large cookies**

Ingredients:

35g unsalted butter

20g caster sugar

45g soft light brown sugar

½ egg, beaten

90g plain flour

½ teaspoon baking powder

½ teaspoon bicarbonate of soda

Pinch of salt

75g chocolate chips

Method

* Pre-heat the oven to 200°C. Line a baking sheet with baking paper.
* Cream the butter and sugars together until light and fluffy.
* Add the egg slowly, continuing to mix.
* Sift the flour, baking powder, bicarbonate of soda and salt into the butter mix.
* Add the chocolate chips and carefully fold together. Try not to over-mix.
* Divide into 4 pieces as equally as possible. Shape into balls, place on the baking paper and flatten slightly with your fingers.
* Bake for around 10 minutes.