

Double Choc Chip Heart Cookies



Bring people together with delicious home-made treats.

Ingredients

| | |
|--|---|
| 125g unsalted butter, softened | ½ tsp baking powder |
| 1 firmly packed cup (250g) brown sugar | 100g good-quality dark chocolate, roughly chopped |
| 1 tsp vanilla extract | 100g white chocolate, roughly chopped |
| 1 egg | |
| 1 ½ cups (225g) plain flour | |

Method

Step 1: Preheat the oven to 180C. Line a baking tray with baking paper.

Step 2: Place the butter and brown sugar in a bowl and beat with electric beaters until thick and pale. Add the vanilla extract and egg, then continue to beat until just combined. Sift in the flour, baking powder and a pinch of salt and gently fold to combine. Stir through the chunks of dark and white chocolate.

Step 3: Place tablespoons of mixture on the tray, spaced 4-5cm apart. Shape gently into hearts using fingertips. Bake for 15-20 minutes until golden.

Step 4: Cool for 5 minutes on the tray, then transfer to a wire rack to cool completely.

Step 5: Enjoy!



St John



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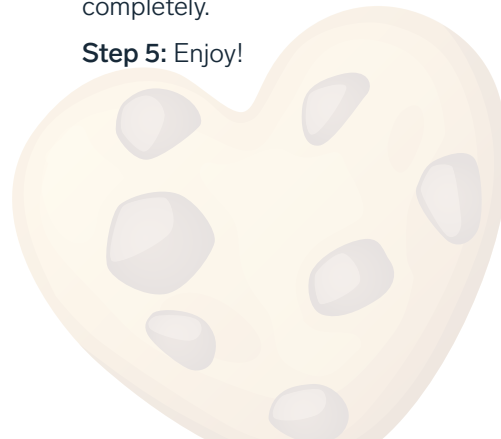
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