DOUBLE CHOCOLATE CHIP COOKIES
Makes 18

These extra chocolatey cookies fly off the kitchen counter faster than I can make them.

INGREDIENTS

125g butter
125g soft brown sugar
50g white sugar
125g cake flour
25g cocoa powder
1 extra large egg
180g chocolate chips
3.75ml baking powder
5ml vanilla paste
Pinch of salt

FOR TOPPING:
100g 70% dark chocolate

METHOD

Preheat oven to 180°C . Line a baking tray with non-stick baking paper.

Using an electric mixer, cream butter and sugars until light and fluffy. Add egg and mix until well combined. Sift flour, cocoa powder, salt and baking powder and fold into butter mixture, add chocolate chips and mix again. Pack down into a bowl, cover and refrigerate for 30 minutes.

For cookie rolling, lightly flour your hands and make balls of dough that weigh 30g each. Gently flatten each biscuit as you place them onto a lined baking sheet. Bake for 12 to 15 minutes. Set aside to cool.

For the topping, melt chopped chocolate in a bowl over gently simmering water. Once melted, dip a fork into chocolate and drizzle in a zig zag motion over each biscuit. Allow to set.