

INGREDIENTS

340g plain flour

1 teaspoon baking soda

1 teaspoon salt

225g salted butter

150g caster sugar

165g dark brown sugar

1 teaspoon water

1 teaspoon vanilla essence

2 large eggs

350g dark/milk chocolate chips



METHOD

Step 1

Preheat the oven to 180°C. Grease two baking sheets or line them with silicon baking mats.

Step 2

In a large bowl, stir together the flour, baking soda and salt.

Step 3

In another large bowl, cream the butter and sugars. Add the water and vanilla. Mix the ingredients until they are just combined. Add the eggs and mix them lightly. Stir in the flour mixture. Fold in half the chocolate chips. Try not to overmix the dough.

Step 4

Drop the dough 10-centimetres apart onto the prepared baking sheets using 2 table-spoons or an ice-cream scoop. They do spread out, so bake them in batches. Press the remaining chocolate chips into the tops of the cookies.

Step 5

Bake them for 12 minutes or until the edges and centres are brown. Remove the cookies from the oven and transfer them to a wire rack to cool. Enjoy!

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