

# Cooking Kids



## INGREDIENTS

- 250g butter, softened
- 350g light soft brown sugar
- 2 large eggs
- 350g self-raising flour
- 100g cocoa powder
- 200g chocolate chips or chopped chocolate chunks

## Chocolate Biscuits

## EQUIPMENT

- Bowl
- Wooden spoon
- Parchment lined baking tray

## Method

- Beat the butter and sugar together with an optional pinch of sea salt in a bowl until light and fluffy, then
- Beat in the eggs one at a time.
- Sift over the flour and cocoa powder and beat into the butter mix, then fold through the chocolate chips. The mix can be made up to 2 days ahead and chilled or frozen for a month, or used straight away.
- To bake, heat oven to 190C/170C fan/gas 5. If the mix is at room temperature, place evenly spaced spoonfuls on parchment-lined baking sheets, allowing 2 tbsp for each cookie. If the mix is fridge cold, you can roll it into 40g balls before baking.
- The balls can be frozen and the biscuits baked from frozen, but they'll need a few minutes more. Bake for 12-15 mins until spread out and crusty around the outside. Leave to cool slightly and enjoy warm, or leave to cool completely and eat cold. The biscuits will keep in a tin for three days.