



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Whole-wheat Chocolate Chip Cookies

Makes about 24 small to medium cookies.

Ingredients

115g Butter, softened and cut in to cubes

110g Soft brown sugar

110g Light muscovado sugar

200g Whole-wheat flour (or use plain white and use all soft brown sugar if you prefer)

1 Egg

½ Tsp. Vanilla extract

1 Tsp. Baking powder

½ Tsp. Bicarb of soda

100g Milk chocolate (either chips or break a bar into pieces)

Pinch of salt

(and if you like, add 75-100g of glacé cherries)

Method

- Combine flour, baking soda, baking powder, and salt together in medium bowl and set aside.
- Beat butter and sugars together in a bowl until just blended (using a mixer if you wish). Scrape the sides of the bowl down. Add eggs one at a time, beating well with each one. Beat in vanilla.
- Mix in the flour (on low speed if you're using a mixer) until evenly combined. Stir in chocolate chips. Roll golf ball sized bowls out of the dough and bake on a bake-o-glide lined sheet or tray (an AGA cold-shelf is ideal).

AGA (2 oven): bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 3rd set of runners for about 10 minutes until just golden around the edges but still soft in the centre. Be careful and don't over-bake. Check, and if necessary turn the tray(s) after 5 minutes for an even bake.

AGA (3 and 4 oven): bake in the middle of the baking oven for about 10 minutes until just golden around the edges but still soft in the centre. Be careful and don't over-bake. Check, and if necessary turn the tray(s) after 5 minutes for an even bake.

Everhot: set the oven shelf on the second position from the floor and bake with the top oven set to 190°C for approximately 10-15 minutes until just golden around the edges but still soft in the centre. Be careful and don't over-bake. Check after 5-8 minutes and turn if needed – the Everhot oven is very even so turning might not be necessary.

Cool for a couple of minutes then transfer to a wire rack.