



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR  
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: [worldsfinest@tncook.co.uk](mailto:worldsfinest@tncook.co.uk) Internet: [www.tncook.co.uk](http://www.tncook.co.uk)

Registered in England No. 1182390 VAT Reg No. 180 9855 28

THE WORLD'S FINEST RANGE COOKERS

## Chocolate and Orange Cookies by David Pengelly

### Ingredients

115g (4 oz.) Butter  
115g (4 oz.) Caster sugar  
1 Egg  
200g (7 oz.) Self-raising flour  
30g (1 oz.) Porridge oats  
85g (3 oz.) Chocolate chips  
1 Orange (grated rind)

### Method

- Cream the butter and sugar until pale and soft, add the egg, beat well, stir in the flour, orange and chocolate chips.
- Divide the mixture into 24 small balls, place onto two bake-o-glide lined baking trays.

**AGA (2 oven):** bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 2<sup>nd</sup> set of runners for about 10-15 minutes until pale and set.

**AGA (3 and 4 oven):** bake in the centre of the baking oven for about 10-15 minutes until pale and set.

**Everhot:** in the top oven set the oven shelf on the second position from the floor and bake with the top oven set to 200°C for approximately 10-15 minutes until pale and set.