

Decadent Chocolate Chip Cookies

Makes 20 - 24 cookies

Ingredients

300gms cooking chocolate
90gms butter
45gms plain flour
3 eggs
225gms caster sugar
½ tsp baking powder
300gms chocolate chips
½ tsp vanilla (optional)
100gms chopped walnuts (optional)

Method

If you are using bars of chocolate, chop them up. Or you can use cooking chocolate buttons.

Melt cooking chocolate and butter in a microwave oven. Melt for 30 seconds at a time on 750W or below until there are a final few lumps of chocolate remaining and then let the residual heat melt the mixture.

In a separate bowl, stir together flour and baking powder. No need to sift.

Using an electric mixer, whisk together eggs and caster sugar on high speed for around two minutes, until light, pale and fluffy. Add chocolate to this and stir with a wooden spoon until combined. Stir in flour and chocolate chips. Finally, add chopped walnuts (if desired) and vanilla (also optional, but it does make your kitchen smell gorgeous while the cookies are baking). The mixture will be loose and fluffy. Put the mixture in some tupperware and put in the fridge for an excruciating hour before you can bake.

Preheat the oven to 180C. Use slightly wet hands to form cookie dough into rough cookies, around 2/3rd of an inch thick. Place on parchment paper on a flat cookie sheet, at least two inches apart. Bake in the oven for around 12-14 minutes, until the top is crisp. Allow cookies to cool on cookie sheet for at least five to ten more excruciating minutes while waiting impatiently.

The cookies go best with a cup of tea. Or coffee, if you like that better. In any case, a hot drink is in order. Enjoy!



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