



Mint choc chip cookies

by Suzy Pelta

Ingredients

130g butter
130g light brown sugar
100g caster sugar
1 egg (cold)
190g self raising flour
Pinch of salt
40g cocoa (sifted)
1½ teaspoons peppermint extract
150g green mint chips and
100g dark choc chips (or just
250g dark choc chips)

The recipe makes 18-20
cookies

Method

Cream together the butter and sugars until fluffy.

Add in the egg and mix well.

In a separate bowl, mix together the flour, salt and sifted cocoa. Add this bowl to the other bowl and combine.

Add in the peppermint extract and mix until you have a dough.

Pour in the mint and chocolate chips and make sure they are evenly distributed throughout the dough.

Put the dough in the fridge to firm up for at least half an hour. 15 minutes before you plan to make the cookies, preheat your oven to 180°C.

Line two baking trays with baking parchment.

After 30 minutes, remove the cookie dough from the fridge, roll into balls, flatten them slightly and place on the baking trays in batches of six. (The dough may be a little crumbly, but the warmth of your hands should bring it together.)

Pop the trays in the oven for 8-10 minutes.

Once removed from the oven, very carefully transfer the cookies to a wire rack to cool. They will still be very soft, but will harden as they cool.

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