



# Soft and Chewy Cookies



## Ingredients

- 110g butter
- 110g soft brown sugar
- 100g white sugar
- 1 egg
- 200g plain flour
- $\frac{1}{2}$  tsp baking powder
- 1 tsp vanilla extract
- 75g chocolate chips, raisins or mini marshmallows

## Equipment

- mixing bowl
- whisk
- desert spoon
- baking paper
- baking tray

## Method

1. Set the oven to 160°C.
2. Beat the butter and sugar together until creamy.
3. Beat in the egg and the vanilla.
4. Stir in the flour and baking powder and mix into a dough.
5. Fold in the chocolate chips, raisins or marshmallows.
6. Place the baking paper on to the baking tray.
7. Using the desert spoon, spoon the cookie mixture on to the baking paper. Space the cookies out over the tray as they will spread in the oven.
8. Bake the cookies in the oven for about 15-20 minutes.

We hope the information on our website and resources is useful. However, some ingredients and/or materials used might cause allergic reactions, so if you have any concerns about your own or somebody else's health or wellbeing, always speak to a qualified health professional. Remember, activities listed within the resource should always be supervised by an appropriate adult.