

Chocolate and Cherry Cookies



Ingredients:

- 175g Plain Flour
- 100g Milk or Plain Chocolate Chips
- 75g Butter
- 75g Caster Sugar
- 75g Soft Light Brown Sugar
- 50g Dried Cherries
- 1 Egg
- 1 Teaspoon Vanilla Extract
- ½ Teaspoon Baking Powder: School to Provide



Please bring a container to take your chocolate and cherry cookies home in.

Method:

1. Preheat oven 180°C or Gas Mark 4.
2. Line a baking tray with greaseproof paper.
3. Weigh and measure out all the ingredients accurately.
4. Put butter into a large plastic mixing bowl and cream with a light plastic stirring spoon until soft.
5. Add both types of sugar (caster sugar and soft light brown sugar) into the large mixing bowl. Cream together with the butter using a white plastic stirring spoon until the mixture is smooth and creamy.
6. Crack the egg into a small bowl and beat with a fork.
7. Add the vanilla extract to the egg and mix it in. Then, add the egg mixture to the large bowl, a little at a time, stirring it well between each addition.
8. Sift the flour and baking powder through a sieve into the large plastic mixing bowl. Stir the mixture until it is smooth.
9. Cut the cherries in half using scissors and add them to the mixture too.
10. Add the chocolate chips to the mixture and stir them in well.
11. Put a heaped teaspoon of the mixture onto the lined baking tray.
12. Flatten each cookie with the back of a fork.
13. Bake the cookies in the oven for 10 minutes until they are golden brown.
14. Leave them on the baking tray for a few minutes after baking.
15. Use a fish slice to lift them onto the cooling rack to cool.



Top Tips:

You can make the cherries softer and less chewy by soaking them in orange juice. Soak them for about an hour, then use a sieve to drain off the juice.