



120g margarine
130g Granulated sugar
40g dark brown sugar
1 tsp vanilla extract
1 egg
230g plain flour
1/2 tsp baking powder
pinch of salt
150g dark choc chips

1. Have all your ingredients at room temperature. Pre-heat your oven to 180°C (Fan oven 160°C) and line a baking sheet with silicon paper.
2. Combine the sugars and margarine then add the egg and vanilla extract. You can use a stand mixer on a slow speed. Add the dry ingredients slowly so as not to over mix.
3. Add the choc chips and stir in by hand. Roll the dough into balls and set on the baking sheet with plenty of room for spreading.
5. Bake for 9-10 minutes till the edges start to turn golden brown.
6. Set on a cooling rack for 20 mins before removing from the baking sheet.