

NIKKI LILLY'S TRIPLE CHOCOLATE COOKIES

YOU'LL NEED...

200g unsalted butter
200g caster sugar
1 large egg
275g self-raising flour
75g cocoa powder
200g of chocolate (white, milk and dark)

GET BAKING...

- 1 Throw your butter into a bowl and whizz it in the microwave for a few seconds to soften, take out and add in the sugar.
- 2 Mix with a spoon or electric whisk until creamy.
- 3 Crack in an egg and mix some more, then throw in your dry ingredients: self-raising flour (no need to sift), cocoa powder and chocolate bars broken down into squares.
- 4 Add a little more self-raising flour to your mixture if needed to help make it into more of a dough.
- 5 Line two trays with baking paper, scoop the mixture into 12 handfull size balls and place far apart on the tray.
- 6 Pop in a preheated fan oven at 180°C\350F for 10-12 minutes.
- 7 Leave them to cool for around 30 minutes (if you can wait that long!), and they will stiffen up ready for your cookie eating pleasure!



**TOGETHER,
WE CAN**

**BBC
Children
in Need**