

# Amazing Soft Chocolate Chip Cookies

## INGREDIENTS:

125g butter

1 cup brown sugar

1/4 caster sugar (or white sugar)

1 egg

1 tsp vanilla essence

1 cup self-raising flour

3/4 cup plain flour

1 tsp baking powder

1 cup milk chocolate chips

## DIRECTIONS:

Preheat the oven to 160°C.

Melt butter in a saucepan over medium heat (or in the microwave) and set aside to cool slightly.

Pour butter into a large bowl and stir in brown sugar and caster sugar until smooth and sugar is mostly dissolved.

Lightly beat the egg with a whisk or fork and stir into the sugar mixture along with the vanilla.

Sift flours and baking powder together into a small bowl and then gradually mix into sugar mixture until combined.

Stir through chocolate chips.

Drop rounded tablespoons of the cookie mixture onto lined baking trays.

Bake for 12 minutes or until golden then remove from oven and allow to cool on trays for 3 minutes before transferring to a wire rack to cool completely.