

Chocolate Chip Cookies



Easy

These chunky oat cookies are so easy to make. Plain or white chocolate chips can also be used instead of milk chips.

Makes about 20 cookies

Ingredients

125g (4 1/2oz) lightly salted butter, plus extra for greasing

125g (4 1/2oz) caster sugar

2tbsp golden syrup

125g (4oz) self-raising flour

1/2tsp Dr. Oetker Bicarbonate of Soda

125g (4 1/2oz) porridge oats

100g (4oz) Dr. Oetker Milk Chocolate Chips

Method

1 Preheat the oven to 180°C/350°F/Gas Mark 4. Grease two baking sheets.

2 Gently heat together the butter, sugar and golden syrup in a small saucepan until the butter has melted but the ingredients are not boiling.

3 Turn into a bowl and leave to cool slightly. Add the flour, bicarbonate of soda, oats and half the chocolate chips. Stir until well mixed.

4 Take small dessertspoonfuls of the mixture and use your hands to flatten them into cookies. Space slightly apart on the baking sheets and press the remaining chocolate chips on top.

5 Bake for 12-15 minutes until slightly risen and pale golden. Leave for 5 minutes then transfer to a wire rack to cool.

Cooks tip: Make sure the cookie mixture is not too hot when you add the chocolate chips or they'll melt and make the mixture sticky and discoloured.



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