

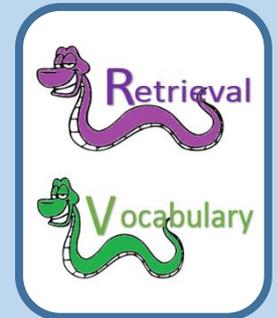
# Mr Dennis' Cookie Recipe

WORLD  
**BOOK  
DAY**  
4 MARCH 2021

## Equipment

Mixing bowl  
Baking tray  
Wooden spoon  
Cling film  
Baking paper

I hope you enjoy making  
my cookies ready for  
your bedtime story!



## Ingredients

- 100 g caster sugar
- 100 g light brown sugar
- 120 g butter, melted, (dairy free margarine if necessary)
- 1 large egg
- 1/2 tsp vanilla extract
- 300 g plain flour (gluten free if necessary)
- 1/2 tsp salt
- 1/2 tsp bicarbonate of soda
- 160 g chocolate chips, (dairy free if necessary)

## Instructions

1. In a bowl, mix together both the light brown sugar and caster sugar with your melted butter or margarine. Mix until it all comes together and is fully combined.
2. Add your egg and vanilla extract to the bowl and continue to mix (with a wooden spoon) until combined once more.
3. In a separate bowl, add your flour, bicarbonate of soda, salt and briefly mix.
4. Add your flour mix to your original bowl and mix it all together. Make sure your mixing bowl is big as there is quite a lot of flour. It can be hard work and takes time to really combine it all but it'll form a perfect cookie dough.
5. Add the chocolate chips and give them a good mix.
6. Cover your mixing bowl with cling film and chill in the fridge for about 45 minutes
7. Heat your oven to 170C and prepare a couple of baking trays with baking paper.
8. Remove your cookie dough from the fridge and roll your dough into balls (about the size of a golf ball) and place them on your trays. The cookies will spread a little so leave some gaps between them - I usually cook mine in a couple of batches.
9. Pop into the oven for 15 minutes - they should have flattened out to look more like cookies and be a lovely golden colour.
10. Remove from the oven and leave to cool on the baking tray before moving.
11. Enjoy a cookie with a drink and a bedtime story told by a teacher from your year group!