

Triple Chocolate Chip Cookies

Makes: 8 large or 16 small

Prep time: 15 minutes

Baking time: 15 minutes

Ingredients

120g butter

60g unsweetened cocoa powder

160g brown sugar

40g granulated sugar

2 whole medium egg

200g plain flour

Pinch salt

1/2 tsp baking soda

1/4 tsp baking powder

50g milk chocolate chips

50g dark chocolate chips

50g white chocolate chips

Method

- Melt the butter & pour into a large bowl.
- To this add the cocoa, both sugars and mix.
- Once combined, add the egg and yolks, mix.
- In a separate bowl, sieve the flour, salt and both raising agents.
- Add this to the wet mix and combine to form a dough.
- Finally add the chocolate chips and mix through.
- Divide this dough into 8 balls and chill for 20 mins.
- Preheat your oven to 180C/160C fan.
- Place 4 cookies on two lined trays and press down to flatten slightly.
- These will spread during baking so allow space in-between.
- Bake for 15 minutes.
- Once baked allow to cool before tucking in.