

CHOCOLATE CHIP COOKIES

by Dara Maree

Every time I go to my granny's house she makes these chocolate chip cookies and they're really nice.

MAKES ABOUT 24 COOKIES

- 450g plain flour
- 225g cornflour
- 225g icing sugar
- 450g unsalted butter, diced
- a handful of chocolate chips (you can make your own by smashing a chocolate bar)

1. Sift the flour, cornflour and icing sugar into a bowl and rub in the butter until the mixture forms a soft dough. Next add in the chocolate chips.
2. Roll out on a lightly floured work surface until it's about 1cm thick then cut out the cookie shapes using a cookie cutter or a knife.
3. Place on a baking tray lined with baking parchment and transfer to chill in the fridge for an hour. You will need two trays to fit them all on.
4. Preheat oven to 150°C/130°C fan/Gas 2.
5. Transfer the trays of cookies to the oven and bake for 1 hour.
6. Once baked, transfer to a wire rack and cool. Enjoy!

