

Butterless Choc-Chip Cookies

Squidgy and sweet discs of delight!



Ingredients

PREP TIME 10 minutes COOK TIME 8 minutes

- 210g plain flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 50g granulated sugar
- 85g packed light brown sugar
- 112ml vegetable/olive oil
- 1 large egg
- 1 tsp vanilla extract
- 75g or a few handfuls mini chocolate chips/raisins/smarties (optional)



Equipment

You will need:

A couple of baking trays

Baking parchment/greaseproof paper

A large mixing bowl

A whisk (hand-held or freestanding mixer)

Oven gloves

A wire rack

A fish-slice/spatula to get the cookies off the baking tray and onto the rack



Method

- WASH YOUR HANDS. Preheat oven to 180C/Gas 4. Grease or line baking tray with greaseproof paper/baking parchment
- Mix flour, bicarbonate of soda and salt. Set aside
- Whisk together the sugar, oil, egg, vanilla
- Add everything together and stir until blended. Then add choc-chips/raisins (optional)
- Place dollops of dough on baking trays, spaced about 2 inches apart.
- Bake for 8-10 minutes. **Do not overbake - they need to be squidgy.**
- Cool for 2 minutes on the baking tray, then transfer to a wire rack to finish cooling.

Tips - Make sure your egg is at room temperature

Add more oil if mixture not coming together. Enjoy while warm.

Try experimenting with white chocolate and cardamom!