## **Chocolate Chip Cookies**

Makes about 42

- 150 g butter, softened
- 100 g granulated sugar
- 100 g brown sugar, packed
- 1 whole egg
- 1 tsp vanilla



- 188 g flour
- ½ tsp baking soda
- ½ tsp salt
- 70 g chopped nuts
- 170 g semisweet chocolate chips
- 45 g shredded coconut (optional)
- 1. Preheat oven to 190°C
- 2. Cream thoroughly butter, sugars, egg and vanilla.
- 3. Mix together flour, baking soda, salt and gradually add to butter mixture.
- 4. Slowly mix in **nuts**, **chocolate chips** and **coconut** until totally combined.
- 5. Drop dough (1 teaspoon = 20 g) onto baking sheet covered with parchment paper.
- 6. Bake 8-10 minutes or until light brown.
- 7. Cool slightly before removing from baking sheet.

