

**RECIPE**

**INGREDIENTS**

Makes 6

* 18 tbs SR flour
* 240g Butter
* 1 tsp vanilla extract
* 5tbs caster sugar
* Splash of milk
* 100g chocolate chips
* 3 Eggs

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**Choc Chip Brioche**

**EQUIPMENT**

* Teaspoon
* Mixing Bowl
* Tablespoon
* Whisk
* Foil tin

**Super Good because:**

Eggs are an excellent source of protein-Essential for muscle growth & healthy bones

Butter (in moderation) helps protect vital organs

Chocolate-Helps promote happy hormones!

**METHOD**

1. Wash your hands, tie your hair back and put your apron on
2. Check you have all your ingredients
3. Pre-heat the oven to 180c (Gas Mark 6)
4. Cream together the butter and sugar until light and fluffy, then slowly add the eggs
5. Fold in the sifted flour
6. Add in the vanilla essence and a splash of milk, combine until smooth
7. Lightly knead the dough, adding a little oil to help it to stretch
8. Add in the chocolate chips and stir well.
9. Fold into your foil tins
10. Place the tray in a pre-heated oven at 160ºC Fan/180ºC/Gas 3 for 25-30 minutes and leave to cool.