

**Allergy checklist**

**There are allergens in the room and we have made the following adjustments:**

**Signed**

**Dated**

**INGREDIENTS-Makes 8**

**18 tbs Plain flour**

**80g butter,**

**Handful of chocolate chips (milk, white & dark)**

**3 tbs caster sugar**

**1 Egg**

**1 tsp baking powder**

**Sunflower oil if needed**

* **175g plain flour**
* **1 teaspoon baking powder**
* **1/4 teaspoon bicarb of soda**
* **1 pinch of salt**
* **75g butter, cubed**
* **50g light brown sugar**
* **100 to 150g chocolate chips or morsels**
* **3 tablespoons golden syrup**

**RECIPE**

**Big Daddy Cookies**

**EQUIPMENT**

* Tablespoon
* Mixing Bowl
* Teaspoon
* Greased Baking Tin (24cm)
* Wooden Spoon

**METHOD**

1. Wash your hands and put your apron on
2. Check you have all your ingredients
3. Pre-heat the oven to 180c/5 and line the baking tray (GROWN UPS WILL HELP)
4. Add your flour and baking powder into the bowl
5. Pinch your butter into the bowl and then rub together with your fingertips until your flour looks like breadcrumbs
6. Add your sugar, using your wooden spoon to mix through.
7. Add a cracked egg and mix through
8. Your mixture should resemble cookie dough, if it’s too sticky you can add a little extra flour. If it’s too dry you could add a drizzle of oil.
9. Divide your dough into 6 balls and flatten into a large disc shape
10. Add a handful of chocolate chips, pressing into your cookie dough
11. Place dough onto a lined tin
12. Bake in the oven for 20 minutes.