

Chocolate Chip Cookies with Ten Acre Ready Salted Crisps

Ingredients:

225 g plain flour
½ tsp bicarbonate of soda
1 tsp baking powder
80 g light brown sugar
100 g caster sugar
60 g milk chocolate chips
1 pack of crushed Ten Acre Ready Salted crisps
130 g salted butter, room temperature
1 egg
2 packs of crushed Ten Acre Ready Salted crisps to roll your cookie dough into

Method:

(Serves 18 – 20 people)

1. Preheat the oven to 170°C and line three large baking trays with greaseproof paper
2. Whip together the butter, caster sugar, and brown sugar
3. Crack in the egg and whip again until light and fluffy
4. Add in the dry ingredients and mix until you achieve soft dough
5. Fold in the chocolate chips and crushed Ten Acre Ready Salted crisps. Mix again
6. Wrap the dough in clingfilm and refrigerate for 30 minutes
7. One by one, take tablespoons of dough and roll into balls, then roll into more crushed crisps. Place onto the baking trays
8. Bake for 14-16 minutes for soft cookies and 18-20 minutes for crunchy cookies
9. Remove from the oven and allow to cool on a wire rack
10. ENJOY!