



Cookie Bars

Ingredients:

300 gm plain flour

1 tsp bicarbonate of soda

½ tsp salt

115 gm butter

55 gm granulated sugar

135 gm light brown sugar

1 egg

1 tsp vanilla extract

400 gm chocolate – See NOTE

Method:

Preheat the oven to 170C.

Line a baking tin.

Cream together the butter, granulated sugar and brown sugar in a bowl until combined.

Add the egg and vanilla extract, and mix through.

Add in the flour, bicarbonate of soda and salt, and mix until fully combined.



Add most of the chocolate (leaving a small amount to one side), and mix in well.

Press into your lined tin.

Sprinkle the rest of your chocolate over the top.

Place the tin into the oven and bake for approx. 20 -25mins, until the edges are set and it is starting to go golden brown.

Leave to cool in the tin before cutting into squares.

NOTE - This can be made up of a mixture of chocolate chips, chopped chocolate, smarties, mini eggs, chopped up bars. Use any chocolate you want - a mixture of textures is best.