



## Eggless Chocolate Chunk Cookies

It literally takes 5 mins to put the ingredients together for these delicious cookies. Rest the dough for 30 mins in the fridge before rolling and shaping into golf size balls, stud with more chocolate chunks and chill for a further 10mins. At this stage you can freeze them, to be baked later – so you can treat yourself with a freshly baked, warm and gooey chocolate chunk cookie whenever you please!

The trick to a good cookie is to bang the tray of partially baked cookies a few times, on the counter. This helps to let the cookies spread evenly. Then return to the oven for further 2-3mins.

### Ingredients

100g salted butter  
50g caster sugar  
50g dark brown sugar  
1tsp vanilla extract  
2tbsp yogurt (30g)  
140g plain flour  
0.5tsp bicarbonate of soda  
100g+25g chocolate chunks  
(roughly chop good quality dark chocolate)  
Some good quality sea salt to sprinkle on the cookies.

**Serves:** 12

**Preparation time:** 5-10mins

**Baking time:** 14-15mins

## Method

Mix together salted butter and both sugars till creamy. Add vanilla and yogurt and whisk.

Then add flour, bicarbonate of soda and fold them into the batter. Sprinkle 100g of the chopped chocolate chunks and mix in. Cover and chill the batter in the fridge for 30 mins.

Preheat the oven to 175° C (Fan). Line a baking tray with baking paper.

Divide the cookie dough into 12 equal parts. Roll each piece to a ball and place about 6 of them on the baking tray, keeping enough space in between to give them room to spread. Add some more chocolate on top of the cookie dough balls and chill for further 10mins.

Then bake in the preheated oven for 10 mins. Take the baking tray out of the oven and bang few times on the counter to let the cookies spread evenly. Return to the oven for further 2-3mins.

Take them out of the oven and sprinkle some sea salt. Let them cool in the baking tray for 10-15mins. Enjoy with a glass of warm milk.