



## Chocolate Chip Cookie Mix Jar

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**Makes: 10 – 12 cookies**

### Description

A delicious cookie with Belgian Milk Chocolate chunks.

### What you need:

1 Medium egg  
85g unsalted melted  
butter  
1/2 teaspoon vanilla extract  
Baking tray and baking paper

### Instructions:

- Preheat oven to 180°C/160°C fan/Gas 4
  - Pour the contents of the jar into a bowl and stir well
  - Add beaten egg and melted butter.
  - Beat together by hand until blended.
  - Drop tablespoons of mixture on to a baking tray and bake 8-10 mins.
  - Remove from oven and allow to cool on baking tray for 1 min before transferring to a cooling rack.
- Store in an airtight container for 3 days or freeze for 1 month.

### Ingredients:

Plain **wheat flour**, bicarbonate of soda (E500(sodium carbonates)), **milk** chocolate chunks (sugar, whole **milk** powder, cocoa butter, cocoa mass, emulsifier (**soya** lecithins), flavouring: natural vanilla), caster sugar, soft light brown sugar.

**Note:** The cookie mix does not contain **nuts** but is made in an environment which handles **nuts**.