



MONTHLY RECIPE - FEBRUARY 2017

Emma's Toffee & Chocolate Afternoon Tea Cookies



Ingredients

125g butter, softened
100g light brown soft sugar
125g caster sugar
200g self-rising flour
1 egg, lightly beaten
1 tsp vanilla extract
½ tsp salt
200g chocolate chips
50g fudge

Method

Firstly, cream both sugar & butter in a kitchen aid or the old fashion way, bowl and wooden spoon.

When the mixture is light and fluffy, beat in the egg and vanilla followed by folding in the flour very gently.

Lastly, add the chocolate, salt & fudge to the mixture and chill in the fridge for one hour.

When fully chilled, roll out the cookie mix into a cylinder about the size of a £2 pound coin and freeze.

To cook, slice the mixture into half inch size pieces, place on a buttered tray and bake for 25 minutes at 180c.

Enjoy!

Darren Parkinson, Head Chef