



Pirrie's Chocolate Chip Cookies

Ingredients:

220g butter or margarine
110g brown sugar
4 Tsp golden syrup

250-500g of choc chips
420g self raising flour

Method:

Pre heat oven to 180°.

Cream butter and sugar.

Add golden syrup and continue beating.

Slow mixer down to slowest speed and add choc chips, then gradually pour in flour. Mixture should come away from the sides of the bowl, but not be too dry.

Take teaspoons of mixture and roll into a ball. Place on to a greased baking tray. (They do not spread very much so they can be placed quite close together!)

Cook for around 20 minutes until golden and cooked!

Allow to cool fully before storing in an airtight tin.

Enjoy!