**Ingredients:**

225g butter/margarine (plus extra for greasing)

140g soft dark brown sugar

140g caster sugar

a pinch of salt

1 tsp vanilla extract

1 large egg

240g plain flour sifted

300g of milk chocolate chips (or bashed up chocolate.

**Method:**

1. Preheat oven to 190'C. Grease 2 baking trays.
2. Beat the sugars, salt, vanilla extract and butter in a bowl until light and fluffy. Add 1 egg and beat again.
3. Mix in the flour and when the dough begins to form add the chocolate chips and mix lightly until everything is combined.
4. Use an ice-cream scoop or a spoon to spoon out the mixture onto the trays, leaving space for the cookies to spread while they cook.
5. Bake in the oven for 10 -12 minutes until the edges of the cookies are golden brown but the middle still slightly pale.
6. Remove tray from oven and allow cookies to cool on the tray for a few minutes. Then transfer to a wire rack to cool.
7. Best eaten when they are still warm and gooey.