

Giant Cookie

Yep, it's giant... get ready!

Ingredients - makes 1 large approx. 30cm x 30cm cookie

225g unsalted butter, softened	1 tsp salt
100g caster sugar	1 tsp bicarbonate of soda
100g light soft brown sugar	200g milk chocolate chips
525g plain flour	1 tsp vanilla extract
2 medium free range eggs, lightly beaten	Optional
	200g mini peanut butter cups

30cm pizza pan lined with tin foil greased with 1 tsp vegetable oil
Or 30cm lined cake tin
Or large flat non-stick baking tray, lined with baking paper

Method

1. Preheat oven to 180C/350F/Gas mark 4.
2. In a large bowl using a wooden spoon, beat the butter, both sugars and vanilla together until they become light and fluffy and are mixed well. You can also do this in a food processor or food mixer.
3. Add the eggs, one at a time, beating well between each addition.
4. Sieve the flour, salt and bicarbonate of soda together in a separate bowl. Gradually add the flour mixture, beating with a spatula until well blended.
5. Pour in the chocolate chips and stir well to make sure they're evenly distributed.
6. Tip the cookie dough onto the baking tray and use the back of spoon or a palette knife to spread out evenly into a giant cookie shape. It will be about 1 -2cm deep. If you like at this stage you can also push some mini peanut butter cups into the mixture as an added surprise. Just make sure they're well submerged!
7. Bake for 25 minutes or until a toothpick inserted in the centre comes out clean.
8. Carefully lift up the baking paper with the cookie on top and transfer to a wire rack to cool. The cookie will take 15 minutes to firm up.

