

Gina Lee's Homemade Chocolate Cookies

Nothing beats homemade cookies. Mrs Roser, the foster care lady from Tim's story certainly thought so. Chocolate makes everything better, so why not try these. Just for fun, you could pretend the chips are dino poos! Shh, I didn't say that!

Makes about 30 cookies

Ingredients:

90 g butter

1 teaspoon Vanilla essence

1/3 cup Castor or white sugar

1/3 cup brown sugar

1 egg

½ cup self-raising flour

¾ cup plain flour

¾ cup dino poos – aka Choc Chip bits (or equivalent broken up bits of dark cooking chocolate) *

½ cup chopped pecans or walnuts or macadamias

1 tablespoon of milk

*If you use cooking chocolate it is more likely to melt and be all yummy and gooey but you won't see the 'chips'

Method:

Heat oven to 180 degrees C – moderate.

Beat butter, essence and sugars in a small bowl with electric mixer until light and fluffy, then beat in egg. Stir in flours, choc bits, nuts and mild.

Drop level tablespoons of mixture onto a lightly greased baking tray (or lined one with baking paper) about 3 cms apart to allow for spread.

Bake in moderate oven for about 12 minutes or until firm and lightly browned. Stand on trays for 5 minutes to cool before lifting to wire racks to cool.

Tuck in!