



Choc Chunk Cookies

Crunchy on the outside with a gooey centre with toasted hazelnuts and chocolate chunks - what's not to like? If you don't like nuts, just leave out the hazelnuts!



Thank you

Our sincere thanks to Carnation Milk for sharing their delicious recipe with us.

Ingredients

- 225g unsalted butter, softened
- 225g caster sugar
- 170g tube Carnation Condensed Milk
- 350g self-raising flour, sifted
- 100g dark chocolate, chopped
- 100g hazelnuts, roasted and chopped

Prep time: **15min** Cook time: **15min** Serves: **30**

Method

1. In a large bowl, cream the butter, sugar and condensed milk until pale. Mix in the flour and then work in the chocolate and the nuts.
2. Divide the dough in half and place each in a square of clingfilm. Roll into two thick sausage shapes. Chill well.
3. When ready to bake, preheat the oven to 180C / 350F / Gas Mark 4. Peel off the clingfilm, cut off thick slices, and bake on baking parchment lined trays (spaced well apart) for about 15 minutes or until golden brown at the edges, but still a little soft.
4. This dough will keep quite happily in the refrigerator for a week or so.



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