



Halloween Chocolate Cookies

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 14 mins

Ingredients

100g Soft Unsalted Butter
75g Caster Sugar
75g Soft Light Brown Sugar
1tsp Vanilla Extract
1 Large Egg
150g Self Raising Flour
25g Cocoa Powder
1/2 tsp Bicarbonate of Soda
1/2 tsp Baking Powder
90g Reece's Pieces

Method

- Preheat oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Line 2 baking trays with parchment.
- In a stand mixer beat the butter, caster sugar and light brown sugar until light and fluffy.
- Add the vanilla extract and egg and mix again until incorporated.
- Add the flour, cocoa, bicarbonate of soda and baking powder until a soft dough has formed.
- Form into 12 equal balls and place on the baking trays. These cookies do spread a lot so don't put them too close together. You will need to bake several batches as you get 12 cookies from the mix.
- Bake for 6 minutes then add the Reece's pieces on each cookie and bake again for another 8 minutes.
- Transfer the cookies to a wire rack after a few minutes to cool completely.