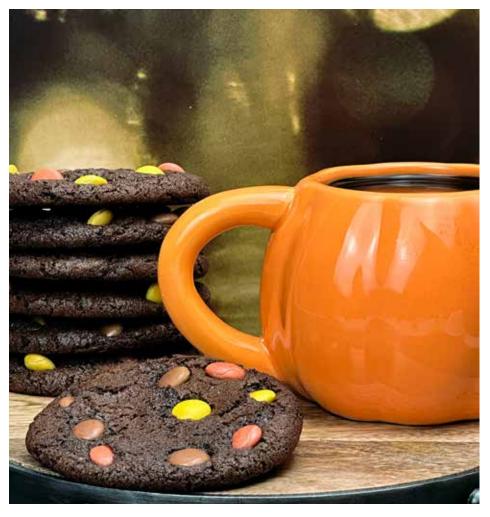
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## Halloween Chocolate Cookies

## Ingredients

100g Soft Unsalted Butter 75g Caster Sugar 75g Soft Light Brown Sugar 1tsp Vanilla Extract 1 Large Egg 150g Self Raising Flour 25g Cocca 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.