



Rutland, Steady, Cook!

Two Chimps Coffee's Coffee Cookies

Ingredients

One mug of Americano or filter coffee
(no milk 'or sugar required)
325g Plain Flour
3/4tsp Bicarbonate of Soda
1/2tsp Salt
100g Butter

250g Caster Sugar
1tsp Vanilla Extract
2 Eggs
340g Chocolate Chips

Method

1. Preheat your oven to 180°C (Gas Mark 4).
2. In a mixing bowl, mix your flour, bicarbonate of soda and salt. In a separate bowl, beat the butter and sugar until light and fluffy.
3. Slowly pour your freshly brewed coffee, vanilla extract and beaten eggs into the butter mixture. Combine all into the mix.
4. Fold the chocolate chips into the batter.
5. Use a teaspoon to drop the batter onto an ungreased baking tray.

Hint: Make sure your dough is well spaced out on the tray, so the cookies don't combine into one sizeable mammoth cookie! Keep all dollops of mixture roughly the same size allowing all the cookies on the tray to cook for the same amount of time.

6. Bake the cookies for 10 minutes and transfer to a wire rack to cool.

Don't forget to share your own
Two Chimps Coffee's Coffee Cookies
image on Facebook using
#RutlandSteadyCook

Thank you to:

Two Chimps Coffee, Oakham
@twochimpscoffee

