

## Fate Chocolate Chip Cookies

### Ingredients

225g Fate Low Protein All-Purpose Mix

75g block butter

1 teaspoon baking powder

35g soft dark brown sugar

85g golden syrup

Dark chocolate chips – check protein content on label, need to count as exchanges

Preheat oven to Gas Mark 4/170°C



### Method

1. Place the Fate All-Purpose Mix into a mixing bowl. Rub in the butter until it resembles breadcrumbs.
2. Stir in the baking powder and dark brown sugar.
3. Carefully weigh the golden syrup into a small dish and then scrape it into the bowl. Mix well, and then using your hands, bring it all together into a dough. Be careful to incorporate any syrup that sticks to the spoon.
4. Turn the dough out onto a work surface and knead it a little until it is an even colour. The dough will be smooth but still slightly crumbly.
5. Grease two baking trays very lightly with butter.
6. Divide the mixture into 12 even sized pieces; this is best done by weighing pieces of 35-36g.
7. Weigh 1 exchange of chocolate chips, and then divide them into 12. There are usually 7 or 8 chips for each cookie.
8. Take a piece of dough and mix in the allowed number of chocolate chips.
9. Press it a little to keep it together and also to keep the chocolate in place.
10. Put it onto the baking tray. Flatten it slightly. It doesn't have to be a perfect round shape. It should be about 5cm in diameter and 2cm deep.
11. If you like you can do a test bake with this one, to see how it turns out.
12. Then shape the rest of the dough pieces, adding the correct number of chocolate chips to each one. Place onto the baking trays, keeping a space of about 3cm between them.
13. Bake in a preheated oven (170°C) for about 12 minutes. The cookies should be light golden brown and very soft to the touch, although a little firmer at the edges.
14. Leave on the tray to cool for at least 5 minutes, in which time they will firm up. Carefully remove to a wire rack to cool completely. Cookies can be frozen or kept in an airtight container for 3-4 days.