

Fate Vitabite Chip Cookies (Makes 12 cookies)

Ingredients

225g Fate Low Protein All Purpose Mix

75g block butter

1 teaspoon baking powder

35g soft dark brown sugar

85g golden syrup (the old fashioned kind in a tin)

25g bar Vitabite, (cut into small chunks)



Method

1. Preheat the oven Gas Mark 4/170°C.
2. Place the Fate All Purpose Mix into a mixing bowl. Rub in the butter until it resembles breadcrumbs.
3. Stir in the baking powder and dark brown sugar.
4. 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.
5. 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.
6. Add the Vitabite pieces and knead lightly until evenly distributed.
7. Grease two baking trays very lightly with butter.
8. Divide the mixture into 12 evenly sized pieces; this is best done by weighing pieces of 37g.
9. Take a piece of dough,
10. Press it a little to keep it together.
11. Put it onto the baking tray. Flatten it slightly. It doesn't have to be a perfect round shape. It should be about 5cms in diameter and 2cms deep.
12. If you like you can do a test bake with this one, to see how it turns out.
13. Then shape the rest of the dough pieces. Place onto the baking trays, keeping a space of about 3cm between them.
14. Bake in a preheated oven for about 12 minutes. The cookies should be light golden brown and very soft to the touch, although a little firmer at the edges.
15. Leave on the tray to cool for at least 5 minutes, in which time they will firm up.
16. Carefully remove to a wire rack to cool completely.
17. Cookies can be frozen. Or kept in an airtight container for 3-4 days (if you can resist them that long).

Note

Golden syrup can be tricky to weigh, but if you use a metal spoon and dip it into very hot water first, it will make it easier as the syrup will just slide off.