

# Chocolate Chip and Ginger Cookies

Makes 24

These cookies can be made as far as the 'chill' stage and stored in the fridge, for up to a week, to bring out and bake as needed. The dough can also be frozen and then thawed and baked to order. For a soft, chewy texture reduce the flour by two tablespoons.

Pre-heat oven to 350f. Line two cookie trays with parchments paper.

4oz/115g/½ cup unsalted butter  
7oz/200g/1 cup light brown sugar  
1 eggs  
4oz/115g/1 cup plus 2 tbsp all purpose flour  
1 tsp baking soda  
pinch salt

4oz/115g/¾ cup semi-sweet chocolate chips  
2oz/60g/¼ cup crystallised ginger, chopped to the same size as the chips.

Melt the butter, set aside to cool then add sugar, beaten egg and vanilla. Sieve flour, baking soda and salt together then fold into wet ingredients. Add chocolate chips and ginger. Divide into 4 parts, wrap in parchment paper and form into two logs 1½"/4cm in diameter. Chill for at least 30 minutes.

Using a sharp knife slice each log into 8 pieces, approximately ½"/2cm wide. Put on the prepared baking sheets and flatten a little. Bake for 8 or 9 minutes until golden brown. Leave on the baking sheet for a few minutes then transfer to a wire rack to cool.

Store in an airtight container.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

