

# Mini chocolate chip cookies

## Ingredients:

1 large lemon  
75g (3oz) softened butter or margarine  
75g (3oz) caster sugar  
75g (3oz) soft light brown sugar  
1 medium egg  
175g (6oz) plain flour  
½ teaspoon baking powder  
150g (5oz) white chocolate chips

## For decorating:

100g (4oz) white chocolate

You will also need 2 baking trays.

Makes around 40

These little cookies have lemon dough and white chocolate chips, but you can make classic chocolate chip and other flavours – see the opposite page.

Use the small holes.



1 Heat the oven to 180°C, 350°F or gas mark 4. Grease the baking trays. Grate the zest from the outside of the lemon. Then, squeeze the juice from half the lemon.

2 Put the lemon zest, butter or margarine, caster sugar and soft light brown sugar in a big bowl. Beat them until the mixture is smooth.



3 Break the egg into a small bowl. Beat with a fork. Add it to the big bowl a little at a time, beating well each time. Add 1 teaspoon of lemon juice and mix that in, too.



4 Sift the flour and baking powder into the bowl. Stir the mixture until it is smooth. Add the white chocolate chips and stir them in.



5 Take a half teaspoon of the mixture and use your hands to roll it into a ball. Put the ball of dough on a tray and flatten it slightly.



6 Make more cookies in the same way with the rest of the mixture. Bake for 10 minutes, until golden. Leave the cookies on the trays for a few minutes.



7 Use a spatula to lift the cookies onto a wire rack to cool. When they have cooled, melt the white chocolate and drizzle it over them.

## Other flavours

For classic chocolate chip cookies, leave out the lemon and use plain or milk chocolate chips. At step 3, add 1 teaspoon vanilla extract instead of the lemon juice.

Instead of the lemon, you could use 1 orange or 2 limes.

For chocolate cookie dough, use just 150g (5oz) flour, then sift in 4 tablespoons cocoa powder with the flour in step 4.