

# Mini chocolate chip cookies

## Ingredients:

- 1 large lemon
- 6 tablespoons ( $\frac{3}{4}$  stick) softened butter or margarine
- $\frac{1}{3}$  cup superfine (baker's) sugar
- $\frac{1}{8}$  cup light brown sugar
- 1 large egg
- $1\frac{1}{4}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{3}{4}$  cup white chocolate chips

## For decorating:

- $\frac{1}{2}$  cup white chocolate chips

You will also need 2 cookie sheets.

Makes around 40

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

Use the small holes.



- 1 Heat the oven to 350°F. Grease the cookie sheets. 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 and both types of 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 cookie sheet 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 chips. Drizzle on the chocolate.

## Other flavors

For classic chocolate chip cookies, leave out the lemon and use semi-sweet 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 1 cup flour, then sift in  $\frac{1}{4}$  cup unsweetened cocoa powder with the flour in step 4.