

Eat The View

Recipes and Tips

White Chocolate Fudge Cookies

125 g unsalted butter/baking spread	1 + ½ tsp baking powder
175 g light brown sugar	½ tsp bicarbonate of soda
1 medium egg	½tsp sea salt
1 tsp vanilla	200 g white chocolate chips
300 g plain flour	200 g fudge pieces
1 tbsp cornflour	

Add the butter and sugar to a bowl and beat until creamy.

Add in the egg and vanilla and beat again.

Add in the plain flour, cornflour, baking powder, bicarbonate of soda, and salt and beat until a cookie dough is formed.

Add in the chocolate chips and fudge pieces and beat until distributed well.

Weigh your cookies out into eight huge cookie dough balls - they're about 120g each or 16 medium sized, about 60g

Once they're rolled into balls, put your cookie dough in the freezer for at least 30 minutes, or in the fridge for an hour or so.

Whilst the cookie dough is chilling, preheat your oven to 180C Fan, or 200C regular.

Take your cookies out of the freezer/fridge and put onto a lined baking tray.

Bake the cookies in the oven for 11-13 minutes.

Let the cookies cool on the trays for at least 30 minutes, as they will continue to bake whilst cooling.

You can freeze the raw cookie balls, just add 2 minutes onto the baking time – or freeze the finished cookies so that in either case you are able to have them on demand.