

## 1) Basic cookies



Preparation and cooking time

Prep:20 mins / Cook:12 mins  
Makes 25

### Ingredients

225g butter, softened  
110g caster sugar  
275g plain flour  
1 tsp cinnamon or other spices (optional)  
75g white or milk chocolate chips

### Method

- 1) Heat the oven to 190C/170C fan/gas 5.
- 2) Cream the butter in a large bowl with a wooden spoon or in a stand mixer until it is soft.
- 3) Add the sugar and keep beating until the mixture is light and fluffy.
- 4) Sift in the flour and add the optional ingredients, if you're using them. Bring the mixture together with your hands in a figure-of-eight motion until it forms a dough. (You can freeze the dough at this point)
- 5) Roll the dough into walnut-sized balls and place them slightly apart from each other on a baking sheet (you don't need to butter or line it).
- 6) Flatten the balls a little with the palm of your hand and bake them in the oven for around 10-12 mins until they are golden brown and slightly firm on top.
- 7) Leave the cookies on a cooling rack for around 15 mins before serving

## 2) Vintage chocolate chip cookies



Preparation and cooking time

Prep: 15 mins / Cook: 10 mins

Makes 30

### Ingredients

150g salted butter, softened  
80g light brown muscovado sugar  
80g granulated sugar  
2 tsp vanilla extract  
1 large egg  
225g plain flour  
½ tsp bicarbonate of soda  
¼ tsp salt  
200g plain chocolate chips or chunks

### Method

- 1) Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper.
- 2) Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy.
- 3) Beat in 2 tsp vanilla extract and 1 large egg.
- 4) Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.
- 5) Add 200g plain chocolate chips or chunks and stir well.
- 6) Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
- 7) Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
- 8) Leave on the tray for a couple of mins to set and then lift onto a cooling rack.

### 3) Oaty hazelnut cookies



Preparation and cooking time

Prep:15 mins / Cook:30 mins  
makes 9

#### Ingredients

50g butter , plus a little for greasing  
2 tbsp maple syrup  
1 dessert apple, unpeeled and coarsely  
grated (you need 85g)  
1 tsp cinnamon  
50g raisins  
50g porridge oats  
50g spelt flour  
40g unblanched hazelnuts , cut into chunky  
slices  
1 egg

#### Method

- 1) Heat oven to 180C/160C fan/gas 4 and lightly grease a non-stick baking tray (or line a normal baking tray with baking parchment).
- 2) Tip the butter and syrup into a small non-stick pan and melt together, then add the apple and cook, stirring, over a medium heat until it softens, about 6-7 mins. Stir in the cinnamon and raisins.
- 3) Mix the oats, spelt flour, and hazelnuts in a bowl, pour in the apple mixture, then add the egg and beat everything together really well.
- 4) Spoon onto the baking tray, well spaced apart to make 9 mounds, then gently press into discs.
- 5) Bake for 18-20 mins until golden, then cool on a wire rack.
- 6) Will keep for 3 days in an airtight container or 6 weeks in the freezer.

## 4) Chewy chocolate chip cookies



### Preparation and cooking time

Prep: 10 mins / Cook: 10 mins  
plus overnight chilling (optional but it makes them taste better)  
Makes 12

### Ingredients

150g butter, softened  
150g soft brown sugar, golden caster sugar, or ideally half of each  
1 egg  
1 tsp vanilla extract  
180-200g plain flour  
½ tsp baking powder  
200g chocolate chips or chopped chocolate

### Method

- 1) Mix the butter and sugar together using an electric whisk or hand whisk until very light and fluffy, then beat in the egg and vanilla.
- 2) Fold in the flour, baking powder, chocolate and ¼ tsp salt as quickly as you can. Don't overwork the dough as this will toughen the cookies.
- 3) For the best flavour, leave the mixture overnight: either cover the bowl and chill, or roll the mixture into balls and chill.
- 4) Heat the oven to 180C/160C fan/gas 4 and line two baking sheets with parchment.
- 5) Divide the mixture into balls, the craggier the balls, the rougher the cookies will look. If you want to give the dough more texture, tear the balls in half and squidge them lightly back together.
- 6) Space out evenly on the baking sheets, leaving enough space between each to allow for spreading.
- 7) Bake the fresh cookies for 8-10 mins and the chilled ones for 10-12 mins, or until browned and a little crisp at the edges but still very soft in the middle – they will harden a little as they cool.
- 8) Leave to cool on the tray for a few minutes before eating warm, or transfer to a wire rack to cool completely. Will keep for three days in an airtight container.

## 5) Gingerbread cookies



### Preparation and cooking time

Prep: 20 mins / Cook: 12 mins plus chilling  
Makes 20 cookies

### Ingredients

120g unsalted butter, softened  
1½ tbsp maple syrup  
170g soft light brown sugar  
½ tsp fine sea salt  
1 medium egg  
200g plain flour  
¼ tsp bicarbonate of soda  
¼ tsp ground cloves  
1½ tsp ground ginger  
½ tsp ground cinnamon  
or  
spice mix  
60g golden caster sugar

### Method

- 1) Beat together the butter, syrup, brown sugar and salt in a large mixing bowl.
- 2) Add the egg, then beat through all of the remaining dry ingredients apart from the caster sugar.
- 3) Chill the mixture in the fridge for 1 hr.
- 4) Heat the oven to 200C/180C fan/gas 4. Line two baking sheets with baking parchment.
- 5) Roll the mixture into 20 even-sized balls (weighing for accuracy, if you like).
- 6) Tip the caster sugar onto a small plate, then add each ball and roll around to coat.
- 7) Space each ball out on the baking sheets. Bake for 9-10 mins until golden brown.
- 8) Leave to cool completely on a wire rack.



## 6) Double ginger cookies



Preparation and cooking time

Prep:20 mins / Cook:12 mins / plus chilling  
Makes 24

### Ingredients

350g plain flour  
1 tbsp ground ginger  
1 tsp bicarbonate of soda  
175g light muscovado sugar  
100g butter, chopped  
8 pieces of stem ginger , chopped (not too finely), plus thin slices, to decorate (optional)  
1 large egg  
4 tbsp maple syrup  
200g dark chocolate, chopped

### Method

- 1) Mix the flour, ground ginger, bicarbonate of soda, 1/2 tsp salt and sugar in a bowl, then rub in the butter to make crumbs. Stir in the chopped stem ginger.
- 2) Beat together the egg and syrup, pour into the dry ingredients and stir, then knead with your hands to make a dough.
- 3) Cut the dough in half and shape each piece into a thick sausage about 6cm across, making sure that the ends are straight.
- 4) Wrap in cling film and chill for 20 mins. You can now freeze all or part of the dough for 2 months.
- 5) Heat oven to 180C/160C fan/gas 4 and line 2 baking sheets with baking parchment.
- 6) Thickly slice each sausage into 12 and put the slices on the baking sheets, spacing them well apart and reshaping any, if necessary, to make rounds.
- 7) Bake for 12 mins, then leave to cool for a few mins to harden before transferring to a wire rack to cool completely.
- 8) Melt the chocolate in a bowl over a pan of gently simmering water, making sure that the water isn't touching the bottom of the bowl.
- 9) Dip half of each cookie into the chocolate – you may need to spoon it over when you get to the final few.
- 10) Decorate with a slice of ginger, if you like, and leave to set. Will keep for 1 week in an airtight container.

## 7) Hazelnut & chocolate cookie sandwiches



Preparation and cooking time

Prep:20 mins / Cook:12 mins / plus cooling  
Makes 12

### Ingredients

120g unsalted butter, softened  
100g light brown soft sugar  
75g golden caster sugar  
½ tsp fine sea salt  
1 medium egg , lightly beaten  
1 tsp vanilla extract  
200g plain flour  
¼ tsp bicarbonate of soda  
100g milk chocolate, roughly chopped  
70g skinless hazelnuts, roughly chopped and  
toasted  
120g chocolate hazelnut spread

### Method

- 1) Heat the oven to 200C/180C fan/gas 4.
- 2) Line two baking sheets with baking parchment and set aside.
- 3) Cream the butter with both sugars in a large mixing bowl using an electric whisk, then beat in the salt, egg and vanilla.
- 4) Stir in the flour, bicarbonate of soda, chocolate and hazelnuts using a wooden spoon until well combined.
- 5) Scoop the dough onto the baking sheets in 24 heaps, well spaced apart.
- 6) Bake for 10-12 mins or until lightly golden at the edges. Remove from the oven and allow to cool completely on the baking sheets.
- 7) Spread 1 tsp of chocolate spread on the bottoms of half the cookies, then sandwich with the other halves.
- 8) Will keep in a cake tin or airtight container for up to five days.

## 8) Choc chunk, cashew & cranberry cookies



Preparation and cooking time

Prep:20 mins / Cook:12 mins  
plus cooling, cook 12 mins per batch  
Makes 30

### Ingredients

100g pack pecan nuts or cashew nuts  
140g unsalted butter, at room temperature,  
plus extra for greasing  
250g plain flour  
½ tsp baking powder  
200g white caster sugar  
100g crunchy cashew nut butter, or use  
peanut butter  
1 large egg , beaten  
2 tbsp maple syrup  
200g chocolate , 50% cocoa solids, chopped  
into 1cm chunks  
50g dried cranberries

### Method

- 1) Heat oven to 180C/160C fan/gas 4.
- 2) Scatter the nuts over a baking tray and toast for 5-7 mins until golden.
- 3) Cool, then roughly chop.
- 4) Meanwhile, grease and line 2 baking sheets with parchment.
- 5) Sift the flour, baking powder and 1/2 tsp salt into a large bowl, then stir in the sugar.
- 6) Cut the butter into rough cubes, and add this and the nut butter to the bowl.
- 7) Rub together until the mixture resembles damp breadcrumbs.
- 8) Using a cutlery knife, work the egg and syrup into the bowl to make a soft dough.
- 9) Tip in the chocolate, nuts and cranberries (if using), and stir to combine.
- 10) Try not to overwork the dough at this point.
- 11) Roll slightly heaped tablespoons of dough into balls and place onto each baking sheet, leaving plenty of room for the cookies to spread.
- 12) Bake for 12 mins or until golden at the edges and risen in the middle.
- 13) Let them cool for 5 mins, then move to a rack to cool completely.
- 14) Repeat until all the dough is shaped and baked.
- 15) To make ahead, freeze the raw cookies on a baking sheet, then transfer to a freezer bag or box once solid.
- 16) Bake from frozen, adding 5 mins to the cooking time.



## 9) Triple chocolate cookies



Preparation and cooking time

Prep:15 mins / Cook:10 mins

Makes 24

### Ingredients

100g soft brown sugar

100g golden caster sugar

100g butter, softened

1 egg

1 tsp vanilla extract

225g plain flour

140g milk chocolate, melted

85g white chocolate, chips or chopped into chunks

85g plain chocolate, chips or chopped into chunks

### Method

- 1) Heat oven to 200C/180C fan/gas 6.
- 2) Line 1-2 baking sheets with baking parchment.
- 3) Mix the sugars and butter together with a wooden spoon, then add the egg, vanilla, flour and half the melted milk chocolate and mix together.
- 4) Stir in the white and plain chocolate chips or chunks, then use an ice-cream scoop or round tablespoon (like a measuring spoon) to scoop out balls of cookie dough and drop them straight onto the trays.
- 5) Bake in batches for 8-9 mins until pale golden and still soft to touch – they will firm up as they cool.
- 6) Carefully transfer to a wire rack as soon as they can be lifted up, then drizzle with the remaining melted chocolate.

## 10) chocolate cookies



Preparation and cooking time

Total time 50 mins  
Takes 40-50 minutes  
Makes 12 big cookies

### Ingredients

300g plain chocolate (about 55% cocoa solids)  
100g milk chocolate  
100g light muscovado sugar  
185g butter, at room temperature  
1 medium egg  
½ tsp vanilla extract  
100g self-raising flour  
100g large salted roasted peanuts

### Method

- 1) Preheat the oven to 180C/gas 4/fan 160C.
- 2) weigh all the ingredients
- 3) Chop 200g/7oz of the plain chocolate into rough, irregular chunks.
- 4) Chop the milk chocolate in the same way, but keep separate.
- 5) Break the remaining plain chocolate into a large heatproof mixing bowl.
- 6) Melt in the microwave on medium for about 1 1/2 minutes (or over a pan of simmering water).
- 7) Stir the chocolate until melted, then tip in the sugar, butter, peanut butter, egg and vanilla and beat with a wooden spoon until well mixed.
- 8) Stir in the flour, all the milk chocolate chunks, the nuts (no need to chop) and half the plain chocolate chunks. The mixture will feel quite soft, and drop easily from the spoon if you shake it.
- 9) Drop big spoonfuls in 12 piles on to 2 or 3 baking sheets, leaving room for them to spread (you may need to bake in batches).
- 10) Stick the remaining chunks into the cookies (2-3 pieces in each).
- 11) Bake for 10-12 minutes until they are tinged very slightly darker around the edges. The smell will let you know they are ready. They will be soft in the middle, but will crisp up as they cool. (Cook for longer and you'll have crisper cookies.)
- 12) Let them cool and firm up for a few minutes on the baking sheet (they'll break if you move them while still hot), then lift off with a wide spatula on to a cooling rack. They will keep crisp in an airtight tin for 3-4 days.

## 11) Bumper oat cookies



Preparation and cooking time

Total time 50 mins  
Ready in 45 - 50 minutes  
Makes 18

### Ingredients

175g butter  
175g demerara sugar  
100g maple syrup  
85g plain flour  
½ tsp bicarbonate of soda  
250g porridge oats  
1 tsp ground cinnamon  
100g dried apricots, chopped and stem ginger, chopped  
75-80g pack candied cherries  
2 tbs boiling water  
1 medium egg, beaten

### Method

- 1) Heat the oven to 180C/fan 160C/gas 4.
- 2) Line several baking sheets with baking parchment or non-stick sheets.
- 3) Warm the butter, sugar and golden syrup in a large saucepan over a medium heat until the butter has melted.
- 4) Stir in the flour, bicarbonate of soda, oats, cinnamon, dried fruits and ginger, then the water and finally the egg. Leave to cool until easy to handle.
- 5) With dampened hands, shape the mixture into 18 large balls, then flatten them onto the baking sheets – allowing plenty of space for spreading – and bake for 15-20 mins until golden. (This will give a soft, chewy cookie. For a crisper one, reduce the heat to 160C/fan 140C/gas 3 and bake for a further 5-10 mins.)
- 6) Allow the cookies to cool on the trays briefly, then lift onto a cooling rack.
- 7) Will keep in an airtight container, separated with baking parchment, for up to 1 week.