

Make a messy biscuit dough!



Ingredients

250g butter, softened
140g caster sugar
1 egg yolk
2 tsp vanilla extract
250g plain flour
50g cocoa powder
85g white chocolate chunks
85g milk chocolate chunks

Mix the butter and sugar in a large bowl with a wooden spoon, then add the egg yolk and vanilla and briefly beat to combine. Sift over the flour and cocoa powder and stir until the mixture is well combined – Get your hands in at the end to squish it all together (and get really messy!)

Add the chocolate chunks and mix well.

Heat the oven to 180C/fan 160C/gas 4.

Scoop the mixture into 12 large balls onto a non-stick baking sheet. Space well apart, as they will spread. Flatten slightly, bake for 12–15 mins, then transfer the soft, warm cookies to a cooling rack to firm up.

Eat messily, leaving crumbs everywhere!

