



Triple Chocolate Cookies

INGREDIENTS

1 jar of cookie mix
125g (4 ½ oz) soft butter
1 egg

Makes 24 cookies

DIRECTIONS

1. Preheat the oven to 180°C / 160°C Fan / 350°F (gas mark 4).
2. Cream the butter in a large bowl and beat in the eggs. Now tip the contents of the jar into the bowl and mix well until the ingredients are blended. You will need to use your hands towards the end.
3. Roll the dough into walnut-sized pieces and space them evenly on 2 lightly greased baking sheets.
4. Bake in the oven for 8-10 minutes. Remove the tray from the oven and let the cookies cool for a few minutes before moving them to a wire tray to cool completely.

Having said that - they are especially delicious when they are warm and straight from the oven!

YOU WILL ALSO NEED

2 lightly greased baking sheets