Sarah's SLICE

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Gingerbread & White Chocolate Cookies

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 12-14 minutes

Ingredients

100g unsalted butter, softened
90g soft dark brown sugar
75g granulated sugar
30g black treacle
1 large free-range egg
½ tsp salt
½ tsp bicarbonate of soda
1½ tsp baking powder
1 tbsp ground ginger
300g plain flour
100g white chocolate chips

Method

1. Place the butter, dark brown sugar, granulated sugar and black treacle in the bowl of a stand mixer. Beat together until light and fluffy.
2. Add the egg and mix until fully incorporated.
3. Then add the salt, bicarbonate of soda, baking powder, ground ginger and plain flour. Mix until the dough starts to come together.
4. Finally add the white chocolate, then mix.
5. Divide the dough into 10 equal portions and roll into balls, then flatten slightly. Place the balls on a small tray in the freezer and leave for at least 2 hours.
6. Pre-heat the oven to 200°C (180°C fan) and line two baking trays with baking parchment.
7. Take the dough balls out of the freezer and place on the baking trays.
8. Bake for 12 -14 minutes until golden brown.
9. Leave to cool on the trays for 10 minutes then cool completely on a wire cooling rack.

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