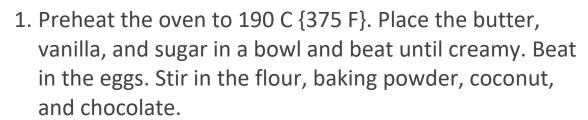
Choc Chip Cookies - Donna Hay

Ingredients:

- 125 g butter, softened
- 1/2 tsp vanilla extract
- 1 cup brown sugar
- 2 eggs
- 2 cups plain flour, sifted
- 1 tsp baking powder
- 1 cup desiccated coconut
- 185 g milk or dark chocolate, broken into chunks {I used choc bits and rounded up to 200 g



- 2. Roll tablespoons of the mixture into balls. Place on baking trays lined with baking paper, allowing room for the cookies to spread, and flatten slightly.
- 3. Bake for ten to twelve minutes or until lightly browned.

*Please note: I used a teaspoon to measure them out, a little heaped. I only flattened them ever so slightly and they were quite chunky, so if you want them flatter press down a little more. I also baked mine for fifteen minutes to get the golden colour, and they were still nice and chewy inside.

