

# 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}



1. Preheat the oven to 190 C {375 F}. Place the butter, vanilla, and sugar in a bowl and beat until creamy. Beat in the eggs. Stir in the flour, baking powder, coconut, and chocolate.
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.