

Cookie & Crumb Belgian Chocolate Chunk Cookie Mix

Proudly made in Ireland

Ingredients

Self-Raising Flour (**Wheat** Flour, Raising Agents (Sodium Bicarbonate, Acid Calcium Phosphate, Sodium Acid pyrophosphate)), Soft light Brown Sugar (Sugar, Cane Molasses), **Milk** Chocolate Chunks (23.8%) (Sugar, Whole **Milk** Powder, Cocoa Butter, Cocoa Mass, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavour). **Milk** Chocolate Chunks (contain 25.8% min. cocoa solids, 20.4% **Milk** solids)

Allergen Information: For Allergens, see ingredients above in **Bold**. Made in a kitchen/factory which handles **Nuts/Peanuts**.

You'll need to add:	210g Cookie Mix	420g Cookie Mix	840g Cookie Mix
Butter	60g	120g	240g
Egg Yolk	1	1	2
Vanilla Extract (Optional)	1/2 tsp	1 tsp	1 tsp
Makes	8-10 cookies	16-18 cookies	30-35 cookies

How to make your cookies:

1. Preheat your oven to 180°C/160° fan/gas mark 4.
2. Empty contents of jar into a bowl and mix well, breaking up any lumps.
3. Add melted butter, egg yolk and vanilla and mix well with a spoon or your (Clean!) hands.
4. Shape tablespoons of mixture into balls, flatten slightly between hands and place on greased or lined baking trays spaced well apart.
5. Bake for 10-12 minutes, or until edges are slightly brown. The cookies will still be soft.
6. Cool on tray for 5min, then place on wire rack to cool.

Makes 8-10 cookies.

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