



Baked cookie dough from The Botanist

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- 700 g plain flour
- 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 2 tsp of Maldon sea salt
- 300 g softened butter
- 300 g soft brown sugar
- 200 g white chocolate chips
- 200 g dark chocolate chips
- 2 eggs

Toppings: a scoop of cookie ice cream, whipped cream, chocolate/caramel drizzle, powdered sugar, etc.

- 1 To make the cookie dough mix, combine the softened butter and sugar until light and fluffy. (You can mix with a spoon by hand, in a food processor or with an electric whisk)
- 2 Then mix in the eggs until combined.
- 3 Sift the flour, baking powder and bicarbonate of soda into the mix, then combine again to form a dough-like mixture. The mixture should begin to look and feel like cookie dough! You're almost there...
- 4 Gently fold in the dark and white chocolate chips into the dough.
- 5 Split into individual portions (~150g each) into your skillet or cast-iron dishes (or one big sharing one if you prefer!) and then bake in the oven at 180C until golden.
- 6 Be careful when removing from the oven! Top with whatever you like.