

Amazing Chocolate cookies!!

Ingredients

- butter (110g)
- light brown sugar (350g)
- cocoa powder (55g)*
- 2 eggs
- 1/4 tsp salt*
- 3/4 tsp baking powder*
- plain flour (260g)
- milk or dark chocolate chips (100g)
- 8 tbsp nutella

Method

1. Line a baking tray with parchment paper. Preheat your oven to 180 degrees c.
2. Melt the butter in a medium heated pan.
3. Take off the heat and stir in the brown sugar and eggs. Add the cocoa, salt and baking powder and stir until well combined.
4. Add the flour and stir until no floury patches are left. Stir in the chocolate chips.
5. Take 1 heaped tbsp of dough, use your finger make a large indentation the centre of the dough; fill the indentation with a small blob of nutella (like 1/2 tsp ish), and top it up with the caramel-filled chocolate.
6. Top with a flattened tablespoon of dough, and seal the edges.
7. Bake for 8-10 minutes