

CHOC FUDGE RASPBERRY COOKIES

Prep + cook time: 35 minutes Serves: 28

Ingredients

125g (4 ounces) butter, softened
¾ cup (165g) firmly packed brown sugar

1 egg

1 teaspoon vanilla extract

1 cup (150g) plain (all-purpose) flour

¼ cup (35g) self-raising flour

1/3 cup (35g) cocoa powder

½ teaspoon bicarbonate of soda (baking soda)

90g (3 ounces) dark (semi-sweet) chocolate, chopped coarsely

125g (4 ounces) frozen raspberries

1. Preheat oven to 180°C/350°F. Grease oven trays; line with baking paper.
2. Beat butter, sugar, egg and extract in a small bowl with an electric mixer until combined. Stir in sifted flours, cocoa and soda, in two batches; stir in chocolate and frozen raspberries.
3. Using damp hands, drop level tablespoons of mixture 5cm (2 inches) apart onto trays; flatten into 4cm (1½-inch) rounds.
4. Bake cookies for 15 minutes or until a biscuit can be pushed gently without breaking. Stand cookies on trays for 5 minutes before transferring to a wire rack to cool.

Storage Cookies will keep, refrigerated, in an airtight container for up to 1 week.

Tips

To vary these fudgy cookies, try mixing and matching white and dark chocolates with different berries or dried cherries or apricots.

