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### Choc chip dough to go. Makes 48

225g plain flour

70g oats

½ teaspoon baking powder

Pinch salt

225g butter

110g soft brown sugar

110g granulated sugar

2 eggs

175g chocolate chips or chopped chocolate

In a medium bowl mix flour, oats, baking powder and salt.

In another medium bowl, cream butter and sugar until soft.

Add eggs to butter mixture and beat well.

Gradually add the flour mixture, stirring as you add it.

Finally add the chocolate and work into a dough.

Turn half the dough onto a floured board and shape into a log, about 5 cms in diameter.

Wrap in a piece of greaseproof paper, twist the ends like a cracker and keep in the fridge for up to 1 week.

To use: pre-heat oven to 150C, Gas 2, 300F. Slice dough into 1cm thick slices and bake on tray for 20-25 minutes, or until light brown and set.