



## NUTTY CHOCOLATE CHIP COOKIES

Servings: 3

My oh my, I am nuts about these Nutty Chocolate Chip Cookies! A full proof recipe perfect for any occasion.... who can resist them?

### INGREDIENTS:

114g	SCS Unsalted Butter (melted)
180g	Caster Sugar
1/2 tsp	Salt
1/2 tsp	Baking Soda
300g	Sunshine Plain Flour
100g	Dark Chocolate Chips
80g	Chopped Walnuts (toasted)
2	Eggs (lightly beaten)

1. Preheat the oven to 180°C.
2. Combine butter and egg in a small bowl.
3. In a big bowl, whisk together the flour, baking soda, salt and sugar.
4. Add the butter mixture and whisk until combined.
5. Add in the walnuts and dark chocolate chips and mix until just combined.
6. Roll balls with teaspoons of the batter, and line them on a sheet pan lined with baking paper.
7. Bake for about 18 minutes until golden.