**Triple Chocolate Cookie Recipe**

Makes 30

**Ingredients:**

-125g softened butter

-2 tsp vanilla essence

-1 cup firmly packed brown sugar

-1 egg

-3/4 cup plain flour

-1/2 cup self-raising flour

-2 Tbs cocoa powder

-150g dark chocolate chips

-100g white chocolate chips

**Method**

1. Preheat oven to 180⁰C. Line two baking trays with baking paper.
2. Using electric beaters, cream butter and brown sugar in a large bowl until smooth.
3. Beat in egg and vanilla until well combined.
4. Add flour and cocoa and mix until a soft dough forms.
5. Stir through chocolate chips.
6. Place tablespoons of mixture onto prepared trays, leaving 4 – 6cm between each.
7. Bake for 12-15 minutes or until just firm on the surface.
8. Allow to cool on tray for 5 minutes, then transfer to wire rack to cool completely. Enjoy.