****

**Chocolate Oatmeal Cookies**

**Ingredients – makes 24**

150g unsalted butter, softened (remove from fridge a few hours before you make the cookies)

230g soft brown sugar

1 egg, lightly beaten

2 tsp vanilla extract

125g plain flour

1 tsp baking powder

A pinch of salt

235g rolled oats

175g chocolate chips or chocolate chunks

**Method**

Preheat the oven to 180C. Line three large baking trays with parchment paper.

Cream the butter and sugar together in a bowl until fluffy and smooth. You can do this with a wooden spoon or a hand mixer. Add the egg and vanilla and beat until smooth. Sift the flour, baking powder and salt into the bowl and mix lightly. Add the oats and chocolate chips and stir to combine.

Roll tablespoons of mixture into golf ball sizes and place on the baking trays – leaving lots of space between them. Flatten the balls with a fork dipped in flour. Bake for 15-20 minutes until pale golden. Remove from the oven and cool on the trays for 5 minutes before transferring to a wire rack to cool completely.