



Monster Chocolate Chip Cookies

Preparation Time: 25 minutes

Cook Time: 8-10 minutes

Servings: 36

INGREDIENTS

- 1 cup butter, softened
- 2 cups caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 2 ¼ cup plain flour
- ¾ cup cocoa powder
- 1 tsp **McKenzie's Bi-Carb Soda**
- 1 tsp salt
- 2 cups choc chips

To decorate:

- 72 Candy eyes
- extra choc chips
- 100 (approx.) Smarties or M&Ms

METHOD

1. Pre heat oven to 175°C and line 3 baking trays with baking paper.
2. Cream together butter and sugar with an electric mixer until smooth, then add vanilla extract and eggs. Continue mixing until well combined.
3. Add flour, cocoa powder, bi-carb soda and salt. Beat until a dough forms. Stir in choc chips for an even distribution through the mixture.



4. Roll a tablespoon full of dough into balls and spread 12 balls evenly onto each prepared baking tray. Bake for 8-10 minutes until they are set. Allow to cool for 2-4 minutes before inserting the candy eyes, extra choc chips and Smarties/M&Ms as desired. Cool completely on a wire rack before serving.
5. Happy Halloween. Enjoy!