

# Sam's Christmas Pudding Cookies

Baking powder boosts lift and spread while increasing pH, enhancing Maillard browning for a more evenly coloured, visually appealing cookie.

## Ingredients

- 125g Unsalted Butter
- 100g Light Brown Sugar
- 100g White Granulated Sugar
- 1 Medium Egg
- 1 tsp Vanilla Extract
- 25g Cocoa Powder
- 225g Plain Flour
- ½ tsp Bicarbonate of Soda
- ½ tsp Baking Powder
- ½ tsp Sea Salt
- 150g Milk Chocolate Chips
- 150g Dark Chocolate Chips
- 300g White Chocolate Chips (for dipping)
- Holly and Berry Sprinkles

## Method

1. Preheat your oven to 180°C/160°C fan and line baking trays with baking paper.
2. Mix together the unsalted butter and both sugars until light and fluffy and thoroughly combined.
3. Mix in the vanilla and the egg until thoroughly combined.
4. Add in the cocoa powder, plain flour, bicarbonate of soda, baking powder and salt until a thick paste is formed.
5. Fold in the chocolate chips, and spoon the mixture onto the trays – make sure they are suitably spread out so they stay separate!
6. Bake in the oven for 10–12 minutes until spread out.
7. Once baked, remove from the oven and leave to cool.
8. Once the cookies have cooled fully, melt the white chocolate in a small container that the cookies will fit into.
9. Dip each cookie into the melted white chocolate coating the front/back and lay onto baking paper.
10. Leave the chocolate to set.
11. Decorate with holly sprinkles!

*Recipe courtesy of 'Jane's Patisserie'*



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