

Chocolate chunk cookies with a hint of thyme

30 mins prep and cook Makes 20 cookies



Grow your own ingredients!

Shopping list for your local garden centre:

Thyme plants from your garden centre.
Small bag of multi-purpose compost.
Plant pot or container (as big as your appetite!).

Ingredients:

110g unsalted butter, softened
60g light brown sugar
1 large egg
130g all-purpose flour
½ teaspoon baking powder
¼ teaspoon bicarbonate of soda
300-450g chocolate chunks (milk or dark)
3 tablespoons fresh thyme leaves

Method:

1. Preheat the oven to 190°C
2. Line two trays with grease proof paper and put to the side
3. Cream the butter with the sugar until light and fluffy
4. Add the egg and whisk until incorporated
5. Add the dry ingredients and whisk until well incorporated and the dough comes together, 1-2 minutes
6. Stir in the chocolate chunks and **thyme** leaves
7. Using a small ice cream scoop, scoop the dough on to the lined trays, leaving a space between each cookie
8. Bake for 8-9 minutes, until slightly browned and puffy
9. Let cool for several minutes before devouring them

From your garden: **fresh thyme leaves**



Visit your **local garden centre** to start growing your ingredients.

Learn more at www.childrengardeningweek.co.uk

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