Dave Pigeon's Zombie Cookie Recipe

Serves: 10 - 15
Total time: 15 minutes

Ingredients

125g butter, softened
100g light brown soft sugar
125g caster sugar
1 egg, lightly beaten
1 tsp vanilla extract
225g self-raising flour
½ tsp salt
200g chocolate chips
3 drops of green food colouring

STEP 1
Preheat the oven to 180°C.

STEP 2
Mix the butter and sugars. Once creamed, combine
in the egg and vanilla.

STEP 3
Sift in the flour and salt, then the chocolate chips. Then
add in the drops of green food colouring.

STEP 4
Roll into walnut size balls and place on an ungreased baking
paper.

STEP 5
Bake for 7 minutes till the cookies are just setting. This allows
the cookies to be really gooey and delicious.

STEP 6
Take out of the oven and leave to harden for a minute before
transferring to a wire cooling rack. Store them away
somewhere dry and cool and away from any hungry pigeons!

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