Miss Knight’s Chocolate Cookies

Ingredients-

* 200g butter
* 300g caster sugar
* 1 large egg
* 275g self-raising flour
* 75g cocoa powder
* 1 large bar white chocolate
* 1 large bar milk chocolate (or chocolate of choice)
1. Preheat the oven to 200 degrees c and line two baking trays with tin foil or baking paper.
2. Mix together the butter and the sugar until smooth.
3. Add in the egg and mix.
4. Add the flour and cocoa powder and mix until the mixture is sticky and comes together. If the mixture still looks dry, add a bit of milk until it comes together.
5. Break up the chocolate and add to the mixture.
6. Using clean hands or an ice cream scoop, make golf ball sized cookies and place on the baking tray. Depending on the size of your cookies, the mixture will make between 10-15 cookies.
7. Place in the oven and bake for 11 minutes. They will not look cooked but will burn if you leave them in any longer- this is what gives them the squishiness inside.
8. Allow to cool for at least 30 minutes before enjoying :) After 30 mins they will still be slightly warm and the chocolate will be melted! Delicious.

Enjoy!