

Most websites you visit will use cookies in order to improve your user experience by enabling that website to 'remember' you, either for the duration of your visit (using a 'session cookie') or for repeat visits (using a 'persistent cookie').

**Caravan-Sites (Harrow Wood Farm) use Google Analytics and Bing Analytics so they may track page use when you are visiting and how long you stay looking at our toilets! No information goes any further and I cannot understand the squiggly graphs anyway when I look them up. If you use any of the links to navigate away from the site, the use of Cookies is no longer under the site's control.**

So now that you have drilled down to this page, you may as well have a reward. Although you will not be able to tell anyone where you got it from because they will think you so sad for being on this page in the first place!

How to make Cookies:

|                     |                                      |                                 |
|---------------------|--------------------------------------|---------------------------------|
| <b>Ingredients.</b> | 150g salted butter,softened,         | 80g light brown muscovado sugar |
|                     | 80g granulated sugar                 | 2 tsp vanilla extract           |
|                     | 1 large egg                          | 225g plain flour                |
|                     | ½ tsp bicarbonate of soda            | ¼ tsp salt                      |
|                     | 200g plain chocolate chips or chunks |                                 |

**Method:** Preheat the oven to 190C/170C fan/gas 5. Line two baking trays with non-stick baking paper.

Put the butter and sugars into a bowl and beat until creamy. Beat in the vanilla extract and egg. Sieve the flour, bicarbonate of soda and salt over the mixture and mix in with a wooden spoon. Add the chocolate chips and stir well.

Using a teaspoon, place small mounds of the mixture well apart on the baking trays. Bake in the oven for 8–10 mins until light brown on the edges and still slightly soft in the centre.

Leave on the tray for a couple of minutes to firm up and then transfer to a cooling rack.

