

**Chocolate chips
cookies with
hazelnuts**



Ingredients : (to make 25 cookies)

220 g flour

½ a spoon of soda bicarbonate

50 g brown sugar

50 g white sugar

100 g melted butter

1 egg

60g chocolate chips

a small handful of hazelnuts (if you have any)

1 teaspoon honey (you can do without)

Time : 20 min + 15 mn cooking time

Preheat the oven and melt the butter (in the microwave or in a saucepan)

Mix all the ingredients in a bowl.

Make little balls with the dough, flatten them with your fingers on a baking tray to form cookies

Cook for about 15 mn, Th 6 or 180°C until the edges are a little brown

Leave to cool. When they are still warm, they are soft and they become crispy once cold. You can keep them in an air-tight container if you don't eat them straight away !

Enjoy !!