



Chocolate Chip Cookies

By Prue Leith

INGREDIENTS

- 140g unsalted butter
- 120g dark brown sugar
- 130g caster sugar
- 1 egg
- 1 tsp baking powder
- 1 tsp bicarb of soda
- 3g Maldon sea salt
- 250g plain flour
- 100g dark chocolate chunks
- 80g milk chocolate chunks

INSTRUCTIONS

1. Cream the butter and sugars
2. Add in the egg
3. Mix dry ingredients and fold into the butter/sugar mix
4. Fold in choc chips
5. Scoop into 14 balls, line a tray with baking paper and freeze for at least two hours
6. Bake at 160°C for 14 mins
7. Tuck in and enjoy!

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TOP TIPS FROM AVAST ON HOW TO NAVIGATE INTERNET COOKIES AND STAY SAFE ONLINE

WHAT ARE COOKIES

The first step to navigating digital cookies is understanding what they are. Cookies are like an identification card made up of small bits of information that help computers interact with websites. They allow websites to remember information, such as logins or items stored in an online shopping cart. They can also record an individual's browsing activity so advertisers can use it for targeted advertising.

CHOOSE YOUR BROWSER

For more privacy-conscious people, consider rejecting all cookies, but expect website performance issues to arise. Alternatively, you can choose a secure browser with anti-tracking technology to block web trackers, including cookies, to minimise the amount of online surveillance by companies.

ACCEPT OR REJECT?

Some websites allow you to control what cookies to accept or reject via a pop-up window that appears before you access them. It is good practice to only accept the cookies required.

KEEP IT TIDY

It's good digital hygiene to clear cookies on a regular basis. You can do so in the settings or preferences of your browser of choice. Deleting cookies helps to keep your browser running smoothly.

HOW TO LIMIT COOKIES

If you want to limit the information that websites can access, choose a browser that blocks third-party cookies. Alternatively, you can alter the default settings in your browser to do so.

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