

## **Sea Salted Double Chocolate and Marzipan Chunk Cookies**

Adapted from '10 minute chocolate chip cookies' recipe by Hugh Fearnley-Whittingstall in River Cottage Everyday

Makes 12 large cookies

### **Ingredients**

125g unsalted butter  
100g caster sugar  
75g soft light brown sugar  
1 medium egg, lightly beaten  
2 teaspoons vanilla extract  
120g plain flour  
30g cocoa powder (or more plain flour if you don't want the actual cookie to be chocolatey)  
½ teaspoon baking powder  
½ teaspoon Maldon sea salt  
40g dark chocolate, chopped into small chunks  
40g milk chocolate, chopped into small chunks  
75g marzipan, chopped into small chunks

### **Method**

1. Pre-heat your oven to 190°C.
2. Carefully melt the butter in a small saucepan.
3. Put both sugars in a mixing bowl, pour the melted butter over them and beat well with a wooden spoon.
4. Beat in the egg and vanilla.
5. Sift the flour, baking powder and sea salt into the bowl. Beat gently until combined.
6. Add all the chocolate and marzipan chunks and stir until evenly distributed.
7. I used an ice cream scoop to make sure my cookies were evenly sized. Scoop onto a baking sheet lined with baking paper. Leave at least 4cm between cookies as they spread a lot.
8. Place in the oven for around 10-12 minutes and allow to cool before eating.

Enjoy or package up and send to some friends - they'll love you for it!