

# Salted chocolate chunk cookies with a hint of thyme

**30 mins prep and cook** Makes 20 cookies



## Grow your own ingredients!

### Shopping list for your local garden centre:

Thyme plants from your garden centre.  
Small bag of multi-purpose compost.  
Plant pot or container (as big as your appetite!).

### Ingredients:

1 stick unsalted butter, softened  
½ cup light brown sugar  
1 large egg  
1 cup unbleached all-purpose flour  
½ teaspoon baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
2 or 3 cup chocolate chunks (milk or dark)  
3 tablespoons fresh thyme leaves  
salt, for finishing

### Method:

1. Preheat the oven to 375 degrees
2. Line two trays with parchment paper and put to the side
3. Cream the butter with the sugar until light and fluffy
4. Add the egg and whisk until incorporated
5. Add the dry ingredients and whisk until well incorporated and the dough comes together, 1-2 minutes
6. Stir in the chocolate chunks and **thyme leaves**
7. Using a small ice cream scoop, scoop the dough on to the lined trays, leaving a space between each cookie
8. Sprinkle with salt and bake for 8-9 minutes, until slightly browned and puffy
9. Let cool for several minutes before devouring them

From your garden: **fresh thyme leaves**



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Visit your **local garden centre**  
to start growing your ingredients.

Learn more at [www.childrensgardeningweek.co.uk](http://www.childrensgardeningweek.co.uk)

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