Healthy Heads
Trucks & Sheds

# Choc Cheer COOKIE

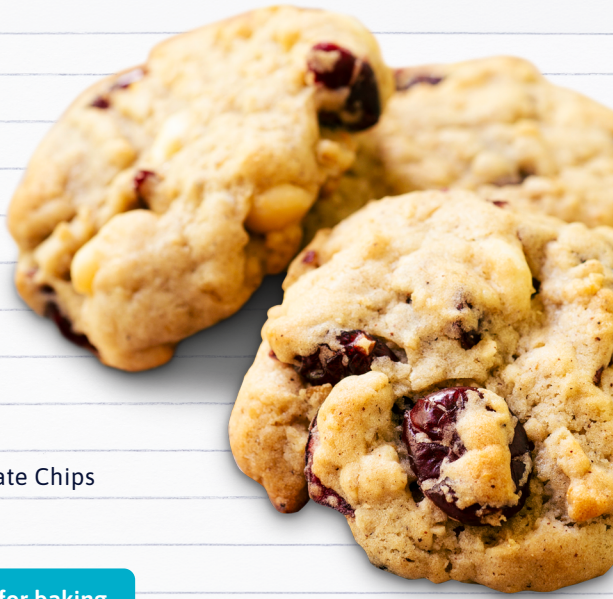
## Help us thank the people keeping Australia moving this festive season.

That bloke in the red suit gets cookies for one night's work. People in trucking, warehousing and logistics are flat out all festive season, delivering so much of what makes it special. At Healthy Heads in Trucks & Sheds, we reckon they've earned a few cookies.

So bake a batch of these tasty ***Choc Cheer Cookies*** for someone keeping Australia moving. A little something made by you, just for them, to let them know they're appreciated.

### Ingredients

- **110g** Unsalted Butter (softened to room temperature)
- **140g** Dark Brown Sugar
- **50g** Caster Sugar
- **1** Large Egg (cold)
- **5ml** (1 tsp) Pure Vanilla Extract
- **165g** Plain Flour
- **135g** Rolled Oats
- **2g** (½ tsp) Baking Powder
- **1.5g** (½ tsp) Mixed Spice
- **100g** High-Quality Dark Chocolate Chips
- **75g** Dried Cranberries



See over for Step-by-Step Method for baking.

# Choc Cheer COOKIE

## *Step-by-Step Method*

1. **Mix the dough:** Cream together the softened butter, brown sugar and caster sugar in a bowl until smooth. Stir in the egg and vanilla extract until completely combined.
2. **Add dry ingredients:** Gently fold in the flour, baking powder and holiday spice. Before the flour completely disappears, fold in the rolled oats, chocolate chips and dried cranberries until evenly distributed.
3. **Portion and shape:** Weigh out the dough into 50g portions. Press the dough into tall, rugged mounds (do not roll them into smooth, flat balls).
4. **The essential chill:** Cover the tray tightly with cling wrap and refrigerate for 12 to 24 hours. Chilling prevents the butter from melting too fast in the oven, keeping the cookies beautifully thick.
5. **Bake:** Preheat your oven to 150°C fan-forced. Arrange the hard, chilled dough mounds on a baking tray lined with baking paper, leaving 5 to 6 cm of space between them. Bake for 11 to 13 minutes until the edges are lightly golden but the centres are still soft and pale.
6. **Cool:** Let them rest on the hot tray for 5 minutes before moving them to a wire rack to cool completely.

Recipe supplied courtesy of **queenbaker.com.au**

***Bake a batch.***
***Bake their day.***

Healthy Heads
Trucks & Sheds