

Fairtrade Double Dark Chocolate and Ginger Cookies

Makes 20

Ingredients

325g (11oz) Fairtrade dark chocolate
125g (4oz) unsalted butter
200g (7oz) Fairtrade soft light brown sugar or light muscovado
150g (5oz) plain flour
3 large eggs
1 tsp vanilla extract
150g plain flour
1/2 tsp baking powder
1 tbsp Fairtrade cocoa powder
pinch of salt
100g (3 1/2oz) pecans, chopped
1 heaped tbsp stem ginger, finely chopped

Method

Break 200g (7oz) of the Fairtrade dark chocolate into pieces and melt it with the butter, either in a heatproof bowl set over a pan of barely simmering water or in the microwave on a low setting. Stir until smooth and set aside to cool slightly. Chop the remaining chocolate into chunks.

Whisk the light brown sugar and eggs together in a large bowl for a couple of minutes. Add the vanilla extract, then the melted chocolate and butter mixture, and stir until smooth. Sift together the flour, baking powder, cocoa and salt. Add to the cookie mixture with the chopped chocolate, pecans and stem ginger and mix until thoroughly combined. Cover with clingfilm and chill for a couple of hours, until firm.

Preheat the oven to gas 4, 180°C, fan 160°C and line 2 solid baking trays with nonstick baking paper. Using a dessertspoon, scoop balls of the cookie mixture on to the baking trays, leaving space between them. Flatten the cookies slightly and bake in batches on the middle shelf of the preheated oven for about 12 minutes, until firm but not crisp. Remove from the oven and let the cookies cool on the trays. Repeat with the remaining cookie dough.



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