

Messie Jessie Cookies

by Nathan Outlaw



NEUROBLASTOMA UK
FIGHTING CHILDHOOD CANCER



Makes 10

Ingredients:

150g unsalted butter, at room temperature
80g soft light brown sugar
80g granulated sugar
A pinch of sea salt
1 tsp vanilla extract
1 medium egg
250g plain flour
1 tsp bicarbonate of soda
100g dark chocolate (70% cocoa solids), chopped
100g milk chocolate, chopped

Method:

1. Using an electric mixer, beat the butter, sugars, salt and vanilla extract together until thoroughly combined. Add the egg and beat in well.
2. Sift the flour and bicarbonate of soda over the mixture and mix until evenly combined. Finally, fold in the dark and milk chocolate buttons.
3. Form the dough into a log, wrap in cling film and place in the fridge for three hours to firm up.
4. Preheat your oven to 170°C/Fan 155°C/Gas 3. Line two baking trays with baking parchment.
5. Divide the dough into ten equal pieces and shape into balls.
6. Place on the baking trays, leaving enough room in between for spreading. Bake for 15–20 minutes until golden.
7. Leave the cookies on the trays for a minute or two to firm up slightly, then transfer to a wire rack and leave to cool – that is if you can resist eating them straight away!



My daughter, Jessica, loves to bake. Ever since I can remember, she's joined me in the kitchen at home. Of all her baking successes (and there have been many), this is the recipe that to date is the family's favourite.

Why 'Messie'? Well, in all my years of cooking, I've never seen anyone more accomplished in getting every surface in the kitchen and herself covered in whatever she's making. We 'borrowed' this recipe from Claire Clark, my friend and the world's best pastry chef.

Find more downloadable recipes at neuroblastoma.org.uk/gettogether

A big thank you to Nathan Outlaw for kindly donating recipes for our Get Together:

Nathan Outlaw's Home Kitchen (Quadrille, £20) Photography ©David Loftus
Nathan Outlaw's Everyday Seafood (Quadrille, £20) Photography ©David Loftus