

[Cookie Dough Fries with Chocolate Sauce by @nourishwithtan](#)



These cookie dough fries are crispy on the outside, soft and gooey in the centre and are packed with chocolate chips! Allow 30 minutes for freezing.

Recipe supplied by @nourishwithtan.

Ingredients

1/2 cup Black & Gold unsalted butter, softened

1/3 cup Black & Gold caster sugar

1/2 cup Black & Gold brown sugar

1 tsp vanilla extract

1 large egg

1 3/4 cups Black & Gold plain flour

1/2 teaspoon baking powder

1/4 teaspoon salt

1/2 cup Black & Gold baking chocolate chips

Community Co Rich Chocolate Topping, to serve

Method:

1. Preheat the oven to 180°C (160°C fan-forced) and line a baking tray with baking paper.
2. In a large bowl, cream together the softened butter, caster sugar, and brown sugar until light and fluffy.
3. Add the vanilla extract and egg, then mix until fully combined.
4. Stir through the flour, baking powder and salt, until a soft dough forms.
5. Fold through the mini chocolate chips.
6. Transfer the dough onto a sheet of baking paper and shape into a rectangle about 2 cm thick. Cut the dough into fry-shaped strips and place in the freezer for 30 minutes until firm.
7. Once chilled, place them evenly spaced on the prepared baking tray and bake for 10-12 minutes, or until the edges are lightly golden.
8. Allow the cookie dough fries to cool on the tray for 5 minutes before transferring to a wire rack to cool completely.
9. Serve with chocolate sauce.