KIKKOMAN

Chewy chocolate chip cookies with cashews

Total time **30 mins** **20 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
630 kJ / 152 kcal

Fat: **7 g** Protein: **2 g**
Carbohydrates: **19.8 g**

INGREDIENTS

30 portion(s)

280 g	plain flour
2 tsp	cornflour
0.5 tsp	bicarbonate of soda
170 g	soft butter
200 g	brown sugar
100 g	sugar
2 tsp	vanilla paste
4 tsp	Kikkoman Naturally Brewed Soy Sauce
1	egg
150 g	chocolate chunks or chips
50 g	chopped cashew nuts

PREPARATION

Step 1

280 g plain flour - **2 tsp** cornflour - **0.5 tsp** bicarbonate of soda - **170 g** soft butter - **200 g** brown sugar - **100 g** sugar - **2 tsp** vanilla paste - **4 tsp** Kikkoman Naturally Brewed Soy Sauce - **1** egg
Preheat the oven to 180°C and line 2 baking trays with greaseproof paper. Mix the flour, cornflour and baking soda. Beat the butter and both sugars for 2-3 minutes. Stir in the vanilla paste, Kikkoman Soy Sauce and the egg.

Step 2

100 g chocolate chunks or chips - **50 g** chopped cashew nuts
Quickly fold in the flour mixture. Fold in the chocolate chunks and cashews. Use an ice cream scoop or 2 spoons to form cookies and place them well-spaced on the prepared trays. Bake for around 10 minutes.

Step 3

50 g chocolate chunks or chips
As soon as they come out of the oven, gently press extra chocolate chunks into the hot cookies. Leave to cool on a wire rack.