

Love Heart Cookies

Indulge in the sweet charm of our heart-shaped cookies recipe. Easy to bake, these chocolate chip cookies are perfect for sharing with loved ones on Valentine's Day.

Prep Time: 40 minutes

Serves: 12-14

Ingredients

- 1 large egg
- 2 1/2 cups of all-purpose flour
- 1/2 tsp baking soda
- 1/2 cup packed brown sugar
- 1/2 cup mini semi-sweet chocolate chips
- 1/2 cup granulated sugar
- 1/2 cup milk chocolate chips
- 1/2 tsp sea salt
- 1 tbsp pure vanilla extract
- 1 cup unsalted butter

Method

STEP 1

Combine butter, brown sugar, granulated sugar and salt in a large bowl. Whisk until combined.

STEP 2

Add vanilla and egg. Whisk until thickened and lightened in colour.

STEP 3

Sift flour and baking soda into the same bowl. Reserve a few tablespoons of milk chocolate chips and mini semi-sweet chocolate chips, and add the rest into the bowl. Fold with a spatula just until you stop seeing dry streaks of flour.

STEP 4

Scoop the dough into 14 large balls onto a parchment-lined baking sheet. Shape each ball into a flat heart with your fingers. Exaggerate each heart making them long and narrow - they will spread in the oven. Press reserved chocolate chips onto the tops of the cookies.

STEP 5

Chill the shaped hearts in the fridge for 1 hour or in the freezer for 25 minutes. You can chill them for longer in the fridge (up to 48 hours).

STEP 6

Preheat oven to 355°F (180°C). Arrange heart-shaped cookies on parchment-lined baking sheet with plenty of space between each cookie. They will spread! Bake for 7 - 9 minutes or just until the edges become slightly golden. The middle will still be a touch underbaked - they will continue to bake as they cool.

STEP 7

Let the cookies cool on the baking pan for a minute before transferring onto a cooling rack. The cookies taste best slightly warm. You can gently reheat any leftovers!

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