Chocolate Chip Cookies

Ingredients

75g butter/Stork margarine
DO NOT USE A LOW FAT MARGARINE
75g caster sugar
1 egg
150g SR flour
100g chocolate dots
1tsp vanilla essence

Container to take biscuits home in

Equipment

Mixing bowl
Savoury spoon
Red bowl
Table knife
Baking tray
Teaspoon

Method

Start

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Light oven gas mark 5/ electric 190°C. Grease baking tray.

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Using a table knife crack egg into red bowl. Place flour, sugar, margarine, vanilla essence and add egg into a mixing bowl and cream together with a savoury spoon.

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Mix in chocolate chips.

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Place 12 teaspoons of mixture onto greased baking tray. Add any mixture left over to cookie dough on tray.

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Bake for 20-25 minutes until golden brown.

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Cool on cooling rack, lifting gently from baking sheet with palette knife.

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Stop