

Chocolate Chip Cookies



Ingredients:

- 175g Plain Flour
- 175g Chocolate Chips
- 100g Butter
- 100g Caster Sugar
- 1 Egg
- ½ Teaspoon Vanilla Extract



Please bring a container to take your chocolate chip cookies home in.

Method:

1. Preheat oven 180°C or Gas Mark 4.
2. Line a baking tray with greaseproof paper.
3. Weigh and measure out all ingredients accurately.
4. Place butter in a large plastic mixing bowl and use a white plastic stirring spoon to soften.
5. Add the caster sugar into the mixing bowl. Cream until light and fluffy.
6. In a small bowl, crack and beat the egg and vanilla extract with a fork. Add this to the creamed butter and sugar mixture and mix thoroughly.
7. Sieve the flour into the large bowl and add the chocolate chips.
8. Place a heaped tablespoon of the mixture onto the lined baking tray, 1cm apart.
9. Flatten each cookie slightly with the back of a fork.
10. Bake in oven for 10 to 15 minutes until golden brown.
11. Leave the cookies to cool for 5 minutes and then use a fish slice to remove them from the baking tray and place on a cooling rack.

