

Choc Chip Cookies

INGREDIENTS

115g soft butter
70g caster sugar
70g brown sugar
1/2 tsp bicarb soda
1/2 tsp vanilla essence
1/4 tsp salt
1 egg
140g plain flour
175g choc chips

METHOD

Set oven to 180°C.

Beat the butter, caster and brown sugars until creamy. Add egg and beat until smooth. Add vanilla and mix well. Add flour, salt and bicarb to mix. A little at a time and mix well. Add the choc chips and stir them in until they are evenly spread through the cookie mixture.

Drop dessertspoons of the mixture onto lined baking trays, leaving 5cm spaces between each. Bake for 10-12 minutes, or until golden brown. Cool on wire rack.



To You
From Me
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