YR 7 - Chocolate chip cookies - work in pairs

Ingredients

75g Margarine

75g Sugar

1 Egg

1 Teaspoon vanilla

essence

150g Self Raising

flour

100g Chocolate chips

<u>Equipment</u>

- Large mixing bowl
- Jug
- Fork
- Teaspoon
- Wooden spoon
- Baking tray with silicone sheet
- Cooling rack □ Paper bag

Method

- Pre-heat oven to gas
 4/180C
- 2. Cream the margarine and sugar in large bowl.
- 3. Beat egg and vanilla essence in the jug with a fork.
- 4. Add MOST of the egg to the bowl with margarine in. 5. Add the flour and chocolate chips. Add remaining egg ONLY IF NEEDED. The mixture should be very firm.
- 6. Rolls into small EQUAL sized balls and place on baking tray, press down very lightly. Give them room to spread.
- 7. Bake for 15 minutes, put on cooling rack, then transfer to paper bag.