Name: Date:

**Chocolate Chip Cookies**

**Ingredients**

280ml flour

3ml baking soda

3ml salt

125ml soft margarine

80ml brown sugar

3ml vanilla

1 egg

125ml chocolate chips

**Method:**

1. Preheat oven to 375 degrees F.

2. Combine flour, baking soda and salt in a small bowl. Set aside.

3. Cream butter. Add brown sugar and cream. Add sugar and cream until fluffy. Beat in vanilla.

4. Add egg and beat until creamy.

5. Using a wooden spoon gradually add flour mixture; blend well. Stir in chocolate chips.

6. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

7. Bake for 8 to 10 minutes. Chewiness will be determined by how long you bake them. Less time for chewy and more for crispy.

8. Allow to cool on cookie sheet for 1 minute. Remove to a wire rack with the flipper to cook completely.

**Product Standards:**