**Chocolate Chip Cookies**

**Ingredients**

150ml flour

2ml baking soda

60ml soft margarine

60ml sugar

30ml brown sugar

1ml salt

2.5ml vanilla

1/2egg

60ml chocolate chips

**Method**

1. Preheat oven to 350 degrees F.

2. Using a wooden spoon, cream butter and sugars until fluffy. Beat in the egg and vanilla until well blended.

3. Stir in flour, baking soda and salt with a wooden spoon.

4.Add in chocolate chips

5. Shape dough into 5cm balls.

6. Place on cookie sheets – leave about 5 cm between each cookie as they will spread when baked.

7. Bake for 10 minutes or until cookies are golden around the edges but are still soft in the centre. Remove from over and let cook on baking sheet for 2 minutes. Transfer to wire rack and let cool completely.