**Cookie Alpha**

**Ingredients:**

160ml butter

160ml white sugar

90ml brown sugar

280ml flour

2.5ml baking soda

0.5ml salt

5ml vanilla extract

1 egg

125ml chocolate chips

**Method:**

1. Preheat the oven to 350 degrees. Grease a baking sheet
2. In a medium bowl, whisk together flour and baking soda.
3. In a large bowl, cream butter and both sugars with a wooden spoon until fluffy.
4. Mix in salt, vanilla and egg until well combined.
5. Mix in flour mixture until just combined.
6. Stir in chocolate chips.
7. Roll dough into 15ml balls and place 8cms apart on a baking sheet.
8. Bake for 8-10 minutes.

**Cookie Beta**

**Ingredients:**

125ml butter

60ml white sugar

125ml brown sugar

280ml flour

2.5ml baking soda

0.5ml salt

5ml vanilla extract

1 egg

125ml chocolate chips

**Method:**

1. Preheat the oven to 350 degrees. Grease a baking sheet
2. In a medium bowl, whisk together flour and baking soda.
3. In a large bowl, cream butter and both sugars with a wooden spoon until fluffy.
4. Mix in salt, vanilla and egg until well combined.
5. Mix in flour mixture until just combined.
6. Stir in chocolate chips.
7. Roll dough into 15ml balls and place 8cms apart on a baking sheet.
8. Bake for 8-10 minutes.

**Cookie Charlie**

**Ingredients:**

****100ml butter

90ml white sugar

30ml brown sugar

280ml flour

2.5ml baking soda

0.5ml salt

5ml vanilla extract

1 egg

125ml chocolate chips

**Method:**

1. Preheat the oven to 350 degrees. Grease a baking sheet
2. In a medium bowl, whisk together flour and baking soda.
3. In a large bowl, cream butter and both sugars with a wooden spoon until fluffy.
4. Mix in salt, vanilla and egg until well combined.
5. Mix in flour mixture until just combined.
6. Stir in chocolate chips.
7. Roll dough into 15ml balls and place 8cms apart on a baking sheet.
8. Bake for 8-10 minutes.