**Oatmeal Chocolate Chip Cookies**

Cooking Principle-Drop Cookies

Groups of 2 Students

125 mL margarine

80 nL brown sugar

80 mL white sugar

1 egg

185 mL all-purpose flour

2.5 mL vanilla

2.5 mL salt

2.5 mL baking soda

250 mL oatmeal

75 mL chocolate chips

1. Pre-heat oven to 375F
2. Cream together margerine, brown sugar, white sugar, and egg.
3. Once the mixture has been creamed smooth, stir in flour, vanilla, salt, baking soda, oatmeal, and chocolate chips. If dough becomes too difficult to stir with wooden spoon, you may need to use your hands to mix.
4. Using two spoons, you need to drop the cookies onto the cookie tray leaving at least 5 cm between cookies.
5. Bake for 10 to 12 minutes. When your cookies look golden brown, get your cookies out!
6. Let cool on cookie tray, wait 5 minutes before transfering to wire racks.