

Recipe

choc chip cookie

makes 24 prep: 10 min cook: 20 min

ingredients:

- 125g butter
- 1/2 cup caster sugar
- 1/2 cup brown sugar
- 1/2 tsp vanilla essence
- 1 egg
- 1 3/4 cups self-raising flour
- 1/4 tsp salt
- 150g baking milk chocolate chips

1

Ask an adult to help you preheat the oven to 175°C.

Line three trays with baking paper and set aside.

In a mixing bowl, cream the butter, sugar and vanilla.

Add the egg and then flour and salt and combine.

2

Stir in the chocolate chips.

3

Roll into heaped teaspoon-sized balls and place

on prepared trays, leaving space between each cookie. Bake for 8-12 minutes.

4

That's it! Enjoy your tasty treats!



helloflo