

CHOCOLATE CHIP COOKIES

Equipment:

baking sheet	wooden spoon
metal spatula	measuring spoon
rubber spatula	dry measuring cups
large mixing bowl	medium mixing bowl
tablespoon	egg flipper

Method:

1. Preheat oven to 190 C/375 F.
2. In a medium bowl, combine flour, baking soda, and salt and oats.
3. In a large bowl, use a wooden spoon to cream the butter and the sugars.
4. Add the egg and vanilla to the butter mixture.
5. Gradually stir the flour mixture into the butter mixture. Stir in the chocolate chips.
6. Use a tablespoon to scoop rounded spoonfuls of the cookie dough and drop mounds onto the baking sheet about 8 cm apart. Do not flatten.
7. Bake 8 to 10 minutes, or until the edges of the cookies are golden brown. Remove from oven and let the cookies cool on baking sheet until they are firm but still warm.

Makes about 12 cookies.

Ingredients:

- 125 ml flour
- 1 ml baking soda
- 1 ml of salt
- 50 ml rolled oats
- 50 ml soft butter, shortening or hard margarine
- 60 ml packed brown sugar
- 25 ml white sugar
- 1 egg
- 2 ml vanilla extract
- 80 ml semi-sweet chocolate chips