

LETS PREPARE FOR PRACTICAL

Hygiene – Aprons, Hair, Hands & Surfaces

Equipment – Large mixing bowl, small bowl, scrap bowl, wooden spoon, teaspoon, fork, sieve, baking tray, cooling rack, palette knife, weighing scales

Ingredients

50g butter

75g caster sugar

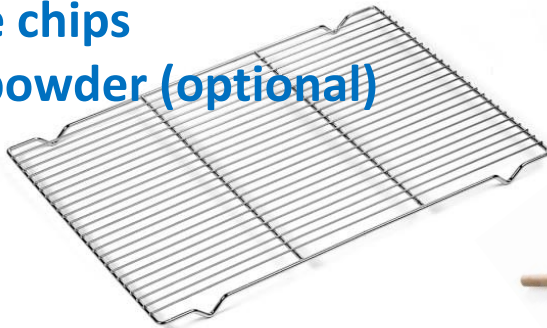
1 medium egg

1-2 drops of vanilla essence

100g plain flour

50g chocolate chips

1-2 tsp coco powder (optional)



CHOCOLATE CHIP COOKIES



Ingredients

50g butter

75g caster sugar

1 medium egg

1-2 drops of vanilla essence

100g plain flour

50g chocolate chips

1-2 tsp coco powder (optional)

Method

- **Pre-heat oven to 200C** & grease a baking tray or line with baking parchment.
1. Soften the butter or margarine and add the sugar; cream until light and fluffy.
 2. In a small bowl lightly mix the egg and vanilla essence.
 3. Add the egg & vanilla essence mixture to the creamed butter and sugar, a little at a time.
 4. Add chocolate chips to mixture
 5. Sift flour and fold it into rest of mixture. The mixture should be quite firm.
 6. Drop teaspoonfuls of the mixture onto the baking tray, be careful to evenly space the cookies.
 7. Bake for about **12 minutes** until the cookies are just browning round the edges.
 8. Remove cookies carefully with a palette knife or spatula and place on a wire rack to cool.