**Chocolate Chip Cookies…**

Also bring apron, tea towel and box to take cookies home

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| **Ingredients** |
| 175g SR Flour |
| 75 g butter (softened) |
| 1 egg |
| 50 g soft brown sugar |
| 50 g caster sugar |
| 100 g chocolate chips |

The butter must be soft. The best way to achieve this is to measure out the butter an hour or so before it is needed and leave it at room temperature.

Method

Preheat the oven to 180°C / Gas Mark 4.

Line a baking tray with baking paper

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| [Mix the cookie ingredients picture. Click picture to enlarge.](http://www.cookuk.co.uk/images/chocolate-cookies/chocolate-cookies2-big.jpg) | Put the flour, butter, brown sugar and caster sugar, into a bowl and mix them well with a fork or rub in with fingers. Add the egg and chocolate chips and blend all the ingredients together. |

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| [Put the uncooked cookies on a tray. Click picture to enlarge.](http://www.cookuk.co.uk/images/chocolate-cookies/chocolate-cookies3-big.jpg) | Use a spoon to place blobs of the mixture on the baking tray. Each blob should be a little bit smaller than a golf ball.  Keep the blobs well apart because the mixture will spread out when cooking. |

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| [Cooked cookies. Click picture to enlarge.](http://www.cookuk.co.uk/images/chocolate-cookies/chocolate-cookies4-big.jpg) | Place the trays in the [oven](http://www.cookuk.co.uk/cake/chocolate-chip-cookies.htm) and cook for 12 minutes until golden brown. Don't open the oven for at least ten minutes or you will end up with very flat cookies! Cool on the baking tray for 2 minutes then transfer them to a wire rack to cool for a further 15 minutes. |
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