



CHOC CHIP COOKIES

INGREDIENTS

500g softened butter
3 teaspoons of vanilla essence
1 ½ cups of caster sugar
1 ½ cups of brown sugar, firmly packed
2 eggs
4 ½ cups of plain flour, sifted
1 ½ teaspoon of bicarb soda
750 – 800 grams of milk chocolate chips or melts
(if you use melts make sure you chop them coarsely)

METHOD

1. Preheat oven to 160-180°C (fan forced).
2. Grease oven trays (you can also use baking paper on trays instead of greasing your oven trays).
3. Beat butter, vanilla extract, caster sugar, brown sugar and eggs in a bowl with electric mixer until it is light and fluffy. Stir in half of the sifted flour and soda. Once it is mixed in then stir in the second half of sifted flour and soda. Stir in the chocolate.
4. Cover the mixture and place in the refrigerator for 1 hour.
5. Spoon out the mixture with a tablespoon (level) and roll the mixture into balls and then place the balls on the trays approximately 3cm apart. Flatten the balls slightly. Bake in the oven for approximately 10-12 minutes then remove from oven and allow the cookies to cool on the trays.

HOT TIPS

1. Don't place the mixture in the oven for more than 1 hour.
2. You can use your hands to knead the flour and soda to the mix instead of stirring it.
3. You can replace the milk chocolate with white chocolate or dark chocolate or a mixture of. If you would like to add nuts to your cookies then replace approximately 1/3 of the chocolate with nuts. The best nuts to use are hazelnuts, walnuts or pecans (make sure you chop them coarsely).
4. These cookies can be stored in an air tight container for up to 1 week.
5. Makes approximately 60-80 depending on the size of the cookies.