

Chocolate Chip Cookies

Ingredients:

- 40g Castor Sugar
- 50g Soft Margarine
- 75g Self Raising Flour
- 1 Teaspoon Milk
- 25g Chocolate Chips

Equipment:

- Large Mixing Bowl
- Baking Sheet
- Cooling Tray
- Palette Knife
 - Fork
- Table Spoon

Method:

1. Light oven to 190 °C
2. Collect equipment and ingredients
3. Rub sugar, flour and margarine together
4. Add chocolate chips
5. If needed add a teaspoon of milk
6. Divide mixture into 6 equal portions, roll each portion into a ball, place on baking sheet and push down with fork
7. Bake for 10 - 15 minutes

