

**My**



**Chocolate  
Chip Cookie  
Recipe**

# COOKING TOOLS

**BOWL**



**BAKING TRAY**



**WOODEN  
SPOON**



**SMALL  
SPOON**



**MEASURING CUPS  
& SPOONS**



**PALETTE  
KNIFE**



# INGREDIENTS

**BUTTER  
SOFTENED**



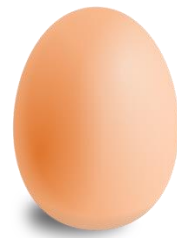
**CASTER  
SUGAR**



**BROWN  
SUGAR**



**AN  
EGG**



**VANILLA  
ESSENCE**



**BICARBONATE  
OF SODA**



**PLAIN  
FLOUR**



**SALT**

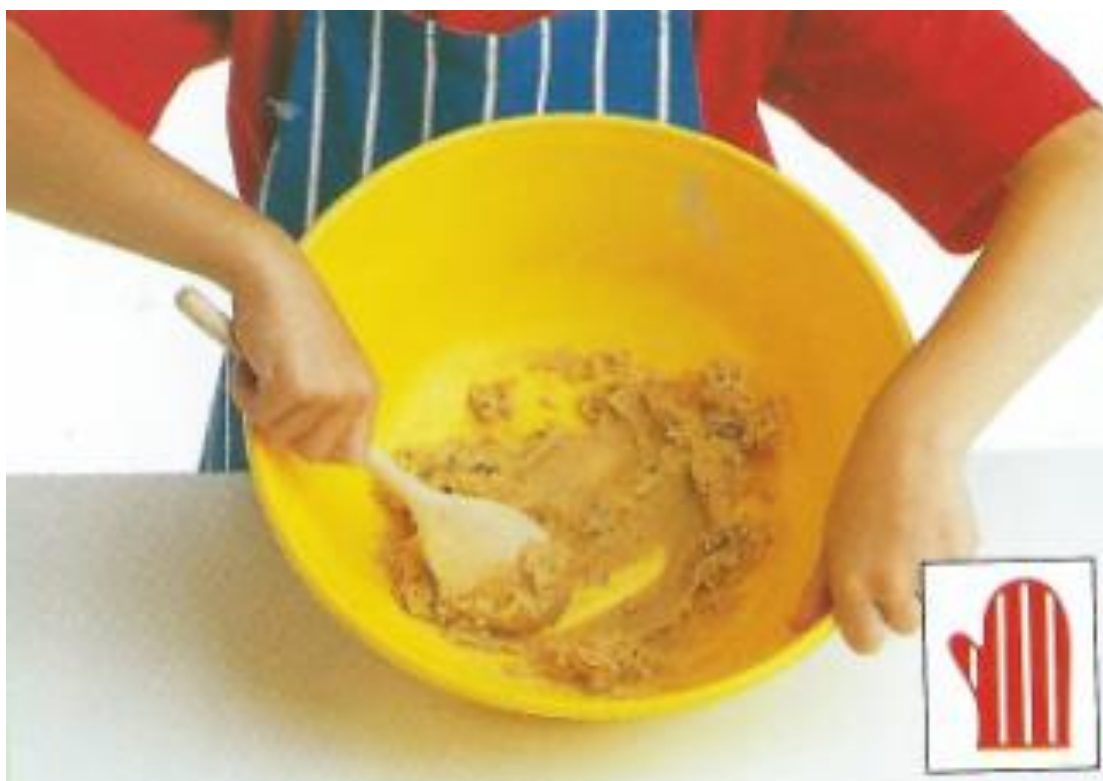


**CHOCOLATE  
CHIPS**



# WHAT TO DO

- 1. Get an Adult to turn on the oven 190°C/Gas Mark 5**
- 2. Put the following ingredients into a bowl & mix with a wooden spoon until creamy**



**$\frac{1}{3}$  Cup Caster Sugar**

**$\frac{1}{3}$  Cup Brown Sugar**

**Just under  $\frac{1}{2}$  Block Butter**

# WHAT TO DO

- 3. Add the following ingredients into the bowl & mix together**



**1 Egg**

**1/2 Teaspoon Vanilla Essence**

# WHAT TO DO

4. Now add the following ingredients slowly & mix together carefully



**1 Cup Plain Flour**

**$\frac{1}{2}$  Teaspoon Bicarbonate of Soda**

**$\frac{1}{4}$  Teaspoon of Salt**

# WHAT TO DO

5. Now add the following ingredients & mix together



**1 Cup Chocolate Chips**

# WHAT TO DO

- 6. Grease the baking tray**
- 7. Put small balls of the cookie mixture on the tray**
- 8. Leave gaps between the cookie balls**



- 9. Get an Adult to put the cookies in the oven for you**



# WHAT TO DO

- 10. Bake for 10 – 12 minutes until golden brown**
- 11. Get an Adult to remove the cookies from the oven**
- 12. Allow to cool**



# ENJOY