



COOKING TOGETHER ...

CHOCOLATE CHIP COOKIES

Ingredients

115 g butter or margarine at room temperature

45 g caster sugar

100 g dark brown sugar

1 egg

½ teaspoon vanilla essence

175 g plain flour

½ teaspoon bicarbonate of soda

¼ teaspoon salt

175 g chocolate chips

50 g chopped walnuts (optional)

Method

Preheat the oven to 180°C. Lightly grease two large baking sheets.

With an electric mixer, cream the butter/margarine and both sugars together until light and fluffy.

In another bowl, mix the egg and the vanilla essence, then gradually beat into the butter mixture. Sift over the flour, bicarbonate of soda and salt and stir. Add the chocolate chips and walnuts and mix to combine well.

Place heaped teaspoonfuls of the dough about 5 cm apart on the baking sheets. Bake in the oven until lightly coloured, about 10-15 minutes. Transfer to a wire rack to cool. Make 24



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