

Choc Chip Cookies

Ingredients

- 125g butter chopped, at room temp
- ½ cup brown sugar
- ½ cup caster sugar
- 1 egg
- 1 teaspoon vanilla
- 1 ¼ cup Plain Flour, sifted
- ¼ cup SR Flour, sifted
- ½ teaspoon bicarb soda
- 200g milk choc bits

Method

1. Preheat oven to 180C
 2. Line 2 trays with baking paper.
 3. Cream butter, brown and caster sugar
 4. Add egg and vanilla, mix
 5. Add flours and bicarb soda, mix
 6. Add Choc bits. Have a little taste of the mix it is delicious
 7. Roll into heaped tablespoons, place on trays
 8. Bake for 12 minutes or slightly golden.
- Do not overbake as these cookies are delicious soft.
 - Do not substitute butter for margarine as they won't taste as yummy.
 - Try white chocolate and macadamia as a substitute for milk choc chips.
 - Smarties, m&m's or 100's & 1000's are a fun alternative