
Chocolate Chip Cookie Recipe

Ingredients

125g butter
½ cup brown sugar
½ cup caster sugar
½ tsp vanilla essence
1 egg
1 ¼ cups self raising flour
½ cup chocolate chips

Steps

1. Preheat the oven 190oC, Gas mark 6
2. Cream butter and sugar together until light and fluffy
3. Add egg and beat well
4. Add vanilla essence and chocolate chips
5. Add flour a little at a time and mix to form a soft dough
6. Roll dough into small balls about the size of a walnut
7. Place on baking tray and flatten with a fork
8. Bake at 190⁰C for 10-12 minutes
9. Allow to cool and place into a container