

How to make chocolate chip cookies.

Chocolate chip cookies recipe
by Benedicte and Celia.



At a glance

- Serves : 2.
- Preparation time : 12 minutes.
- Cooking time : 10 minutes.
- Total time : 22 minutes.
- Oven temperature : 180°C – 356°F.

You will need...

- 150 g flour



- 100 g brown sugar



- 1 tsp vanilla sugar



- 1 tbsp caster sugar



- 1 tsp baking powder



- 75 g softened butter



- ¼ tsp salt



- 1 whole egg



- 100 g Chocolate chip



- 2 bowls
- 1 tea spoon
- 1 table spoon
- 1 baking tray
- 1 wax paper
- 1 wooden spoon
- 1 plate

1°) Preheat the oven.

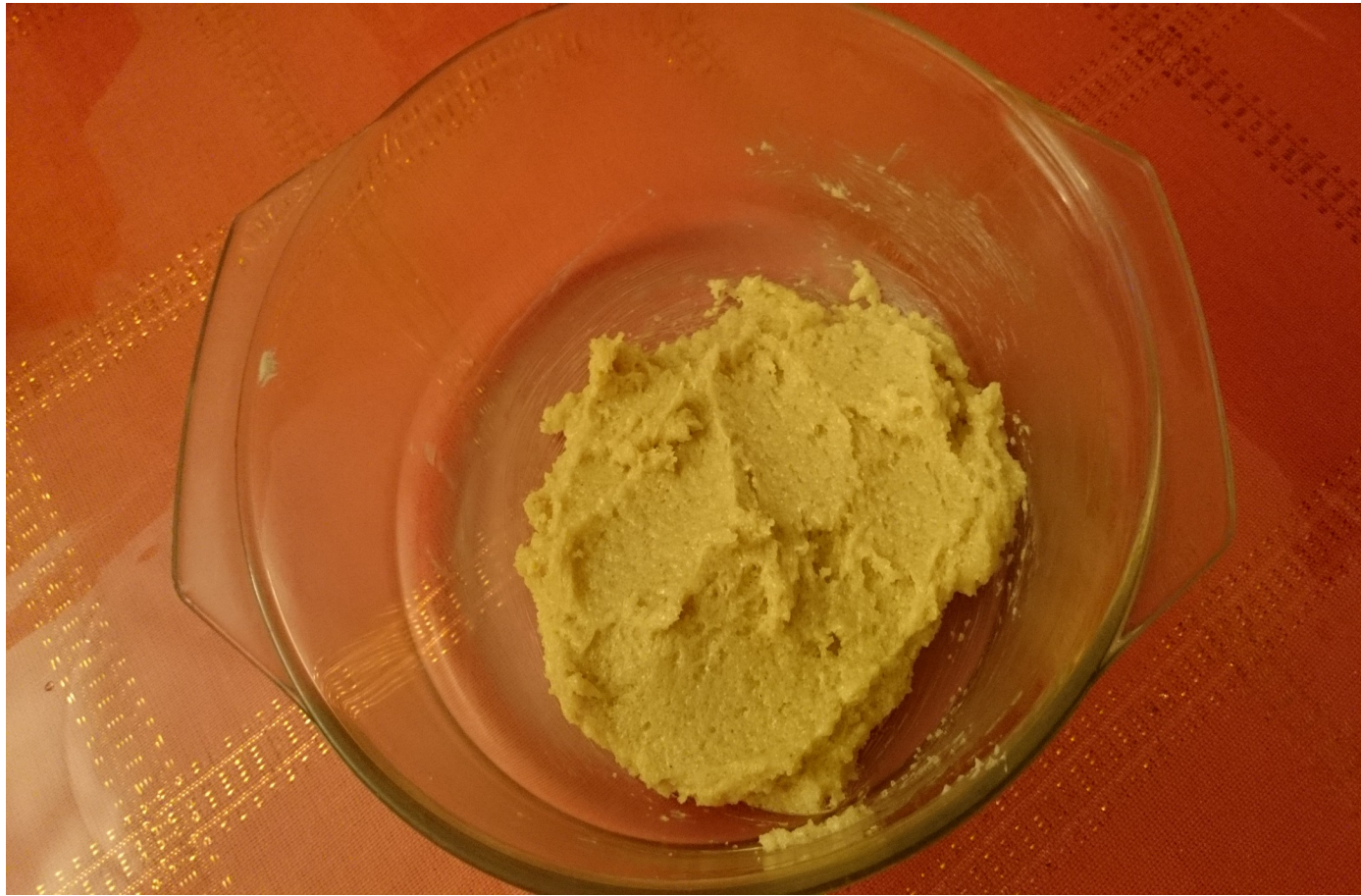
Set the oven to 180°C
(356°F / or gas mark 6).



2°) Begin the dough.



Add the softened butter, brown sugar, caster sugar, and vanilla sugar into a large bowl.



Mix together
with a wooden
spoon.



After that, add
the whole
egg, flour,
baking
powder and
salt.



Mix again
together with
the same
wooden
spoon.



Finally, add
chocolate
chips into
the bowl.

Mix together
with the
same
wooden
spoon. The
dough is
now ready to
make into
balls.



3°) Make into balls.

A) Next, take a small portion of the dough and with the palm of your hands, roll it into a small ball.



B) Place the balls directly on the baking tray.

C) Use your thumb to flatten them out slightly.

Repeat until all the dough is used.

4°) Bake.



Transfer the cookies into the oven and bake for 10 minutes.

5°) Remove and cool.



Once baked, remove the cookies from the baking tray, and place them on a plate.

6°) Serve.



Your cookies
are now
ready to be
served.

ENJOY YOUR MEAL !!!!!

