

HOW TO MAKE CHOCOLATE CHIP COOKIES

What you need:



- ✧ 1/2 Cup Brown Sugar
- ✧ 1/2 Cup White Sugar
- ✧ 100g Butter Melted
- ✧ 1 1/2 Cups Plain Flour
- ✧ 1 tsp Baking Powder
- ✧ 1 Cup Chocolate Chips
- ✧ 1 Egg

1. In a bowl, combine the two sugars and add melted butter.
2. In a second, bowl combine all the other ingredients minus the butter.
3. Mix sugars and butter until well combined then add egg quickly, followed by rest of ingredients.
4. Mix well, make into balls (about a tablespoon) then press onto a greased tray. Bake for about 10-15 minutes at 180 degrees celcius.
5. Remove from tray and allow to cool. This chocolate chip cookie recipe yields the more chocolatey-chewy biscuit. Scrummy.

