

Best Chocolate Chips Cookies Ever! (Yields ~6-10 cookies)

Type of flour mixture: Drop batter

60 mL soften margarine or butter
60 mL packed brown sugar
30 mL white sugar
2 mL vanilla extract
½ egg (~25 mL beaten egg)
75 mL whole wheat flour
75 mL sifted all-purpose flour
1 mL baking soda
60 mL chocolate chips



1. Preheat oven to 375 F. Line a cookie sheet with parchment paper or grease with shortening.
2. In a medium size mixing bowl, stir and soften margarine even more using a rubber spatula.
3. GRADUALLY add in brown sugar and white sugar into the soften margarine. Constantly stirring between each addition until both sugars are dissolved.
Creaming= term that describes blending sugar with soft fat until well combined.
4. Add egg and vanilla into the creamed mixture. Blend well.
5. In a small bowl, combine whole wheat flour, sifted all-purpose flour, and baking soda.
6. GRADUALLY add flour mixture into the creamed/ egg mixture. Stir between each addition to make sure all flour mixture is used. **Blend in chocolate chips.**
7. Use an ice cream scooper or two spoons to “drop” the cookie batter onto the prepared cookie sheet. Make sure each batter is about 3-4 cm apart from each other.
☺ The space allows hot air to bake the cookies evenly and expand without sticking to each other.
8. Bake for **10-15 minutes**. Rotate the cookie sheet after first 6 minutes to allow even distribution of heat.
Check for doneness: Soft to the touch but GOLDEN BROWN on edges and bottoms
9. Carefully move cookie sheet out of oven. Allow cookies to rest on the sheet for 5 minutes without touching/ moving them.
10. Use a flipper to transfer cookies onto a cooling rack. Cooling process helps cookies firm up and turns crispier. Enjoy! Cookies can be stored in airtight container for up to 1 week.

** Parchment papers are re-usable. Please wipe clean and display for teacher to check during kitchen check-up