

Best Chocolate Chips Cookies Ever!

(Yields ~16-18cookies)

125 mL		_____
125 mL	packed	_____
6__ mL	white	_____
5mL		_____
1		_____
150		_____ flour
150	sifted	_____
2 mL		_____
_____		chocolate chips
Pinch		_____

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 _____ 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 ____and _____ into the creamed mixture. Blend well.
 5. In a small bowl, combine _____, sifted _____, 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.