

EASY CHOCOLATE CHIP COOKIES



CHOCOLATE CHIP COOKIES

230 g butter

200 g brown sugar

2 eggs

1 teaspoon vanilla essence

360 g cake flour

5 ml bicarbonate of soda

2 ml salt

200 g chocolate chips or chopped chocolate

Preheat oven to 180°C.

Cream the butter and brown sugar.

Add the eggs and vanilla essence and beat well.

Sift together the cake flour, bicarbonate of soda and salt.

Add dry ingredients to wet batter and mix until barely combined.

Fold in the chocolate chips or chopped chocolate.

Form into 4 cm balls, place on baking sheet and lightly press flat.

Bake 12 to 15 minutes (12 minutes will yield a softer cookie, 15 minutes more crispy).

Recipe: Amanda Cook