

Chocolate Chip Cookies

Donna Hay's recipe. Makes 12.

Equipment:	Ingredients:
Electric mixer Scales Measuring cups and spoons Melon scoop Medium mixing bowl Baking trays (2) Baking paper Sifter	180g unsalted butter, softened $\frac{3}{4}$ cup (135g) brown sugar 1 tsp. vanilla extract 2 eggs 2 cups (300g) plain all purpose flour, sifted 150g dark chocolate, chopped (or choc bits of your choice)

What to do:

- Preheat oven to 180 degrees.
- Place the butter, sugar and vanilla in the bowl of an electric mixer and beat until pale and creamy.
- Gradually add the eggs and beat well.
- Add the flour and baking powder and beat until a smooth dough forms.
- Fold through the chocolate.
- Use the large end of the melon scoop to spoon the mixture out and then roll into balls using your hands.
- Place on baking trays lined with baking paper and press to flatten.
- Bake for 12-15 minutes or until golden.
- Allow to cool on the trays.