

Chocolate Chip Cookies

Learning Objectives :

To be able to follow a 3 step sequence on a visual recipe.

To be able to prepare ingredients appropriate to each dish e.g. sieving and mixing.

To be able to weigh the ingredients as specified on the recipe.

Key Words



Weigh



Mix

 Chocolate Milk
1 cup milk
2 Tbsp cocoa
Pour milk in cup. Mix
in cocoa. Stir.

Recipe

Ingredients:



125g of butter



1 egg



1 teaspoon of
vanilla extract



225g of self-
raising flour



½ a teaspoon
of salt



200g of
chocolate chips



225g of caster
sugar

or



125g of caster sugar
and 100g of light
brown soft sugar.

Equipment:



Kitchen scales



Mixing bowl



Sieve



Baking tray



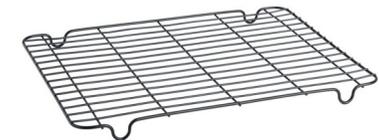
Greaseproof paper



Wooden spoon



Oven gloves



Cooling rack

Step 1



Preheat the oven to 180°C
(gas mark 4)

Step 2



Cream together the butter
and sugar.

Step 3



Add the egg and the vanilla extract.

Step 4



Stir together into a thick mixture.

Step 6



Using a sieve, sift the flour into the mixture.

Step 7



Add the salt.

Step 8



Add the chocolate chips.

If you can't find chocolate chips, cut up 200g of chocolate into small chunks.

Step 9



Use your hands to combine the mixture together.

Step 10



Once combined, roll the mixture into golf ball sized pieces.

Step 11



Place onto a baking tray lined with baking parchment.

Step 12



Place in the oven.

Step 13

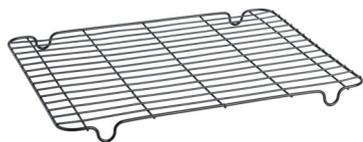


For soft cookies, cook for 8 minutes.



For hard cookies, cook for 11 minutes.

Step 14



Take out of the oven and transfer to cooling rack.

Step 15



Enjoy your cookies!

Activity

Instead of using chocolate chips, you could try other ingredients. Here are some of my favourite flavours:



Peanut butter



Cinnamon and raisin



White chocolate



Use the internet to research different flavour combinations.
Can you think of any unusual flavours that might taste nice?

Tweet your answers to us! @NorthRidgeSch