

# Choc Chip Cookies

**Season:** All year round

**Type:** Dessert

**Serves:** 32 cookies

**From the garden:** -

**Class focus:** Rolling and shaping the cookie dough



<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl x 1 Wooden spoon x 1 Serving bowl x 1 (for melting butter) Measuring cups Measuring spoons Kitchen scale Baking paper Baking tray x 2 Serving plate x 5 Kitchen tong x 5	1 ½ cups plain flour ¾ teaspoon baking soda 3 tablespoons white sugar ⅓ cup brown sugar ¾ cup chocolate chips  130g butter (melted using microwave) ¼ cup milk

## What to do:

1. Heat oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 5 ingredients in the mixing bowl, stir to combine.
4. Add the melted butter and milk, mix evenly.
5. Roll one tablespoon of mixture into a ball and slightly flatten it.
6. Place on the lined baking trays. You should get 32 cookies in total.
7. Bake in the oven for 12 minutes or until lightly golden.
8. Serve into 5 large serving plates with a kitchen tong in each.

### For vegan / dairy intolerance option:

- Add the chocolate chips at the end so you can take a portion out without chocolate chip for the vegan or dairy intolerance students.
- Use Nuttalex.
- Use soy milk.

### For gluten free option:

Use gluten free plain flour.