

# Chocolate Chip Cookies

## Ingredients



**100g margarine**

**3-4 drops of vanilla essence**

**125g plain flour**

**A little extra flour for shaping the cookies**

**50g Chocolate chips**

**50g caster sugar**

**Other suitable ingredients**

## Method

- ❖ **Preheat the oven to 180c. Line the baking tray**
- ❖ **Cream the margarine and sugar in a large bowl with a wooden spoon until soft and creamy. Stir in the vanilla essence**
- ❖ **Add the flour to the margarine a little at a time to make a stiff dough**
- ❖ **Mix in the chocolate chips**
- ❖ **Take heaped teaspoonfuls of mixture and roll into balls**
- ❖ **Place on baking tray and flatten with a fork**
- ❖ **Bake for 10-15minutes until they start to brown around the edge**

Level 4	Level 5	Level 6
With some accuracy & little support student can combine ingredients to the correct consistency, divide equally and cook until brown around the edges	Student works independently to combine ingredients to obtain the right consistency, shape mixture into identical amounts and knows when they are cooked	Student is able to work independently adjusting the mixture until it is the correct consistency. Divide the mixture easily and can remove from the oven when cooked