



Year 8 – Food Technology- Home Learning 11

Chocolate Chip Cookies

Equipment you will need: Scales, wooden spoon, mixing bowl, tablespoon, palette knife, metal plate, small glass basin, baking tray

Ingredients:

125g self-raising flour – metal plate

100g margarine – mixing bowl

75g sugar – mixing bowl

50g chocolate chips – small glass basin

Method:

1. Preheat your oven to gas Mark 5 or electric 190C.
2. Using a wooden spoon, cream the margarine and sugar together in the mixing bowl.
3. Add one tablespoon of flour at a time to the mixing bowl and stir until flour has 'disappeared'.
4. Add the chocolate chips to the mixture and stir in well.
5. Form the mixture into balls using your hands and place onto the baking tray.
6. Bake in the oven for 15 minutes or until golden brown.