

HOW TO MAKE COOKIES

Do you have the major case of the munchys?

These cookies are simple to make, let me show you how.

Ingredients

- .125g of unsalted butter*
- .100g of light brown sugar*
- .2 tablespoons of golden syrup*
- .1 teaspoon of vanilla essence*
- .160g of self raising flour*
- .150g of chocolate chips*

Method

- 1. pre heat the oven to 180c by twisting the knob to 180*
- 2. After seeing how much the butter and sugar weigh whisk the butter and sugar together until light and creamy*
- 3. Put the vanilla essence on the teaspoon and tip it into the bowl. Be careful pouring it in because it comes out very quickly. After that you have to pour out the syrup onto the tablespoon and then tip it into the bowl and then do the same thing with the syrup. Now whisk it up together .*
- 4. See how much the flour chocolate chips weigh and if you don't have chocolate chips you can just bash some chocolate and if you don't have chocolate just have them normal. Now mix them together but don't whisk them I would suggest mixing it with your hands not with a spoon.*
- 5. Take a teaspoon of the mixture, roll it into a ball, then place it on greaseproof paper¹. After flatten slightly with your palm.*
- 6. Cook for 12 minutes.*

¹Greaseproof paper is paper that's for cooking and some cooking paper makes the cooking stick to it but this one doesn't.

By Amelia