

CHOCOLATE CHIP COOKIES

I like making up a batch of these and then storing the dough in the refrigerator so that I can make up hot biscuits whenever an attack of the munchies strikes.

1. Cream
 - 125 gm butter (about half a stick or 1/2 cup)
 - 1/2 cup white sugar
 - 1/2 cup brown sugar
 - 1/2 teaspoon vanilla (for you vanillaholics a full teaspoon is fine)
2. Add an egg and mix
3. Mix in sifted
 - 1-3/4 cups self raising flour
 - (if you don't have self raising flour add a half teaspoon each of baking soda and baking powder)
 - 1/2 teaspoon salt
4. Add 125 gm (1/2 cup) chocolate chips and mix
5. Lightly grease a cooking tray and place small balls of dough on it allowing room for spreading.
6. Cook in a moderate oven of 200C (380F) for 10 minutes