

CHOCOLATE CHIP COOKIES

x4

INGREDIENTS

2 1/2 cups cake flour
3/4 cup dark brown sugar
3/4 cup castor
1 cup butter
2 eggs
1 teaspoon salt
1 teaspoon bicarb
1 teaspoon vanilla essence
2 cups choc pieces

10 cups flour
3 cups dark brown sugar
3 cups castor
4 cups butter
8 eggs
4 level teaspoons salt
4 teaspoons bicarb
4 teaspoons vanilla essence
8 cups choc pieces

METHOD

1. Cream butter with sugars and vanilla essence.
2. Add eggs one at a time.
3. Sieve flour, salt and bicarb together.
4. Add flour mix to butter mix and mix in well.
5. Fold in chocolate pieces until just combined.
6. Refrigerate to firm back up then roll into balls and flatten on trays or roll into sausages and store in the freezer for future use.
7. Bake at 170°C for approx.7 minutes.