

## Soft Choc Chip Cookies

### Ingredients

½ C White Sugar	½ Baking Soda
¾ C Brown Sugar	1 ¼ C Plain Flour
115 grams Butter	½ C Dark Choc Chips
1 Egg	½ C White Choc Chips
1 tsp Vanilla	
1 tsp Salt	

Step 1: Pre-heat oven to 180° Celsius.

Step 2: Cream butter with white and brown sugar.



Step 3: Add egg and vanilla to creamed butter and sugar.



Step 4: Sift in flour and baking soda and then add salt, when almost combined add dark and white choc chips.



Step 5: Take TBSP of mixture, roll into balls and put on a baking tray with baking paper. Then press down with fork.



Step 6: Bake in the oven on bake 180° Celsius for 10 – 12 mins.



Enjoy whānau!