



Choc Chip Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

-110g butter -1/4 cup sugar -1/2 cup brown sugar -1 egg -1 cup AP flour -1 cup self-raising flour -1/2 tsp salt -1/2 tsp baking soda -3/4 cup chocolate chips -1/2 cup of nuts (if u like) - pinch of cinnamon powder

Instructions

Should yield about 2 dozen or more depending on size of cookie =) 1.Preheat oven to 190 C. Cream buter, sugar and brown sugar together until light and fluffy. You might wanna soften the butter first, like take it out from the fridge an hour before u make. It'll be easier to beat. Add egg and beat thoroughly. 2.Sift in flour, salt and baking soda and cinnamon powder into mixture and beat. Stir in chocolate chips and nuts (if u have). Grease baking sheet. Roll teasponfuls of mixture into balls, place on bking sheets and press with a fork. 3.Depending on the size of your cookies, it should be baked from about 10 - 20 minutes.