



# 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 butter, 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 teaspoonfuls of mixture into balls, place on baking sheets and press with a fork. 3.Depending on the size of your cookies, it should be baked from about 10 - 20 minutes.