# Chocolate Chip Cookies 

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 400 g margarine -300 g brown sugar -2 eggs $-11 / 2$ pack vanille sugar - dash salt tea spoon baking powder - dash baking soda - 450 g flour -400 g chocolate drops (or chopped dark chocolate


## Instructions

They taste awesome and it's very easy to make! Traditional with a glass of milk or to a good cup of coffee! They're always welcome! 1. Stir margarine, sugar, salt creamy. 2. Add the eggs. 3. Add the flour, vanille sugar and baking powder. 4. Add $2 / 3$ of the chocolate drops. 5. Make pieces with a teaspoon and put them to a baking tray. Diameter like 3cm. Attention!! They will rise... so look that you let enough space between them! 6 . Flattening them a little bit. 7 . Sprinkle the other chocolate drops. Baking: 13 minutes, in the middle, convection oven --> $160^{\circ}$ degrees, normal oven --> $180^{\circ}$ degrees

