**CHOCOLATE CHIP COOKIES**

 125 mL margarine, softened

![C:\Users\Heather Parks\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\0Q06BJ3T\MC900064971[1].wmf]() 125 mL brown sugar, lightly packed

 50 mL granulated sugar

 1 egg

 5 mL vanilla extract

 250 mL all-purpose flour

 2 mL baking soda

 1 ml salt

 80 mL chocolate chips

1. Preheat oven to 350°F (175C).
2. In a medium bowl, cream together margarine, brown and granulated sugar until light and fluffy. Beat in egg and vanilla.
3. In a separate medium bowl, sift together the flour, baking soda and salt.
4. Stir the dry ingredients into the creamed mixture until well blended.
5. Stir in the chocolate chips.
6. Drop by tablespoonsful (15 mL) on to an **ungreased** cookie sheet.
7. Bake for 7 – 10 minutes (depending on size of the cookies) or until slightly golden brown.
8. Cool slightly (1-2 min) on the baking sheet before transferring to a wire rack to cool completely.

Recipe adapted from www.chipits.ca