**Cooking Challenge**

Chocolate Chip Cookies

 Pre heat oven to 180C/350°F

ingredients

* 110 g baking [margarine](http://www.food.com/about/margarine-421)
* 85 g of sugar
* 30 mils of [golden syrup](http://www.food.com/about/golden-syrup-417) OR 15mils of milk
* 170 g [self-raising flour](http://www.food.com/about/flour-64)
* 80g [chocolate chips](http://www.food.com/about/chocolate-224)

**Mix it up**

Change the chocolate chips for

Smarties

Raisins

Cherries

If you can think of anything else give it a go

**Have fun ☺**

Chocolate Chip Cookies

MethodSee How It's Made

1. Beat the butter until soft.
2. Add the sugar and beat till well mixed.
3. Add the syrup OR milk, flour and chocolate chips, mix well.
4. Grease two baking trays.
5. Divide the mixture into 10 equal parts
6. Place on trays and flatten a little.
7. Place in oven preheated to 180C/350°F Bake for 8-10 minutes.
8. Allow to cool before transferring to a wire cooling rack.

Enjoy ☺

Chocolate Chip Cookies

You will need

1. a set of food weighing scales

2. a large bowl

1. a wooden spoon

4. 2 baking trays

 5. small measuring jug