Chocolate chip cookies

Ingredients

- 125g butter, at room temperature
- 200g (1 cup, firmly packed) soft brown sugar
- 2 eggs
- 300g (2 cups) plain flour
- 1 teaspoon baking powder
- 200g (1 cup) dark or milk or white or a mixture of Choc Bits

Method

Preheat oven to 180°C.

Beat butter and brown sugar using electric beaters until well combined. Add the eggs and beat well after each addition.

Sift together plain flour and baking powder and mix into the butter mixture. Stir in Choc Bits.

Roll large spoonful’s of mixture into balls and place about 15cm apart on oven trays lined with non-stick baking paper. Flatten the balls to about 7cm in diameter and 5-8 mm thick.

Bake in the preheated oven for 20-25 minutes or until golden brown and cooked through. Remove from oven and cool on trays. Store in an airtight container.