



Chocolate Chip Cookies



Background

Ellen is known in Mawson Road by some as 'Queen of Jams' or 'Mistress of Marmalade' – but she is also 'Empress of the Lemon Drizzle', creator of wonderful (and famous) North African meatballs and a demon biscuit maker, – or more accurately cookie baker (as she is originally from the US) – and these represent only her culinary skills – there are many many more.


This recipe, she says, "came from my friend from California, Alys Briggs".

 **Prep time:** 15 mins

 **Cooking time:** 10 mins

 **Difficulty:** Easy

 **Serves:** 2 - 4

 **Course:** Snack

You will need

Greased baking sheet or a baking sheet covered with grease proof paper.

Ingredients:

225 grams	Butter	
225 grams	Granulated sugar	
200 grams	Brown sugar	
2	Eggs	
1 tsp	Salt	
1 tsp	Soda	
1 tsp	Vanilla	
225 grams	Plain flour	<i>Or a little more</i>
300 grams	Oatmeal	<i>Or a little more</i>
200 grams	Chocolate chips	

Method

- 1 Cream together butter and sugars.
- 2 Beat in eggs, salt, soda and vanilla.
- 3 Mix in flour, then oatmeal, then add chocolate chips.
- 4 Put walnut-sized spoonful of mixture on a greased baking sheet or a baking sheet covered with grease proof paper.
- 5 Bake about 10 minutes at 180 C/160 fan/350 F
- 6 Take out of oven and cool cookies on rack.

Tips

If first batch spreads too much, add a little more flour and/or oatmeal to the remaining mixture.

Make Our Garden Grow

Ellen's garden

