

FOODS

Project Resource - Recipes

Food & You I

FAVOURITE CHIP COOKIES

INGREDIENTS:

3/4 cups	(175ml)	soft margarine
1 1/3 cups	(325ml)	brown sugar
2		eggs
1 tsp	(5ml)	vanilla
1 1/2 cups	(375ml)	flour
1 tsp	(5ml)	baking soda
1/4 tsp	(1ml)	salt
1 1/2 cups	(375ml)	rolled oats
1 cup	(250ml)	favourite chip (chocolate, butterscotch, white chocolate, etc.)



DIRECTIONS:

1. Preheat oven to 180°C (350°F).
2. Measure and cream margarine and sugar.
3. Add beaten eggs and mix well.
4. Add vanilla.
5. Add dry ingredients (flour, salt and baking soda) and mix well.
6. Add rolled oats, chips.
7. Drop by heaping teaspoons on a greased cookie sheet.
8. Bake 10 - 12 minutes. Let cool 5 minutes.
9. Remove from cookie sheet and cool on a rack.

Yield: 3 dozen

JUDGES WILL BE LOOKING FOR...

- ♦ **Size and shape** - uniform and characteristic of cookie type.
- ♦ **Baking** - even in color, top and bottom, and free from surface flour.
- ♦ **Texture** - characteristic of cookie type. Dropped cookies: soft, slightly moist, tender.
- ♦ **Flavor** - appetizing and not too strong.