

# DOUBLE CHOCOLATE CHIP COOKIES

Yield: 16-20 cookies

## COOKERY PRINCIPLE:

The Cake Method  
Drop cookie

## INGREDIENTS:

140 mL	Margarine
150 mL	White Sugar
80 mL	Brown Sugar
1	Egg, large
5 mL	Vanilla
250 mL	Flour
80 mL	Cocoa (Double Dutch type)
2 mL	Baking soda
1 mL	Salt
125 mL	Chocolate chips



## METHOD:

1. Center oven racks and preheat oven to 350°F.
2. In a large bowl, use the electric mixer (low speed) and cream the margarine until soft. Add the white sugar and beat again. Add brown sugar and beat again.
3. Add the egg and the vanilla and beat again until smooth.
4. In a medium bowl, sift together the flour, cocoa, salt and baking soda.
5. Add  $\frac{1}{2}$  the dry ingredients to the creamed mixture and mix using the back of a wooden spoon. Then add the other  $\frac{1}{2}$  and mix in till smooth.
6. Stir in the chocolate chips.
7. Make 16-20 equal size cookies leaving an even amount of space between each one.
8. Bake for 11-12 mins. Bake for lower end of baking time if doing small cookies and higher end if doing large ones. DO NOT OVERBAKE.
9. Remove cookies from oven and cool for 2-3 minutes on the baking sheet before removing cookies from the cookie sheet to the cooling rack with a small metal spatula.