

Oatmeal Chocolate Chip Cookies

Cookery Principle: Cake Method Variation

Ingredients:

90 ml	margarine, room temp
60 ml	brown sugar
60 mL	white sugar
1	egg, large
2 ml	vanilla (option to use maple instead)
160 ml	flour
½ ml	salt
2 ml	cinnamon
1 ml	baking soda
80 ml	rolled oats
80 ml	chocolate chips

Method:

1. Adjust oven racks to the middle of the oven and preheat the oven to 375 F.
2. In a MEDIUM bowl, using the electric mixer, cream the margarine till smooth.
3. Add the white sugar and beat. Add the brown sugar and beat. Then add the egg and vanilla and beat till smooth. (Put away mixer)
4. In a SMALL bowl stir together the flour, salt, baking soda and cinnamon.
5. Add the flour mixture to the wet mixture using a wooden spoon and mix until blended. Stir in the oatmeal till blended. Stir in the chocolate chips till blended.
6. Place the cookie dough in 25ml spoonfuls using the cookie scooper on an ungreased cookie sheet. MAKE 12 cookies.
7. Bake for 13-15 min or until golden brown. Let cool on cookie sheet for 2 mins before transferring to a cooling rack.