RECIPE

Chocolate chip cookies (recette Thomas)



Ready in **45 minutes**

Serves **hungry kids and adults**

Lots of **calories** :)

Ingredients

- 240 gr Margarine
- 200 gr brown sugar
- 2 eggs
- 4 Tablespoons vanilla sugar (or a couple of drops of vanilla essence)
- 440 gr plain flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 200gr dark chocolate, chopped

Preparation

1. Mix Margarine and brown sugar
2. Add the eggs and the vanilla and mix well
3. Add the flour, baking powder and salt, mix well
4. Chop the dark chocolate and add it in the mixture
5. Refrigerate the mixture if too sticky
6. Preheat oven to 170°C
7. Shape balls of dough, place on a cookie sheet, and slightly press to flatten
8. Bake for 8-9 minutes, depending on the oven and your liking!.

Tips

Replace 200 gr of sugar with 150 gr sugar and 50 gr desiccated coconut

Margarine with no dairy works best for this recipe