

Chocolate Chip Cookies



5 from 6 votes

An international classic, chocolate chip cookies are a timeless favourite with every generation.

Prep Time
20 mins

Cook Time
10 mins

Course: Dessert, Snack Cuisine: American, British Servings: 12 Author: Baking with Granny

Ingredients

- 75 g Butter or Margarine (at room temperature)
- 125 g Caster Sugar
- 1 tbsp Golden Syrup
- 125 g Self-raising Flour
- 1 tsp Bicarbonate of Soda
- ¼ tsp Vanilla Extract
- 100 g Milk Chocolate Chips

Instructions

1. Preheat your oven to 180°C (160°C for fan assisted ovens or Gas Mark 3) and lightly grease a couple of baking sheet. Set aside.
2. Cream together your butter and sugar, until light and fluffy. Add your golden syrup & vanilla, and stir through until combined.
3. Add your chocolate chips and stir through, before sifting in the flour & bicarbonate of soda. Mix until combined (you may need to use your hands to bring the dough together).
4. Spoon out a heaped teaspoon amount of your dough and roughly roll into a small ball. Place the ball onto your pre-greased baking tray, and repeat with the rest of the mixture, leaving a bit of space between each.
5. Bake for around 10 minutes or until golden brown. Remove from the oven and allow the cookies to cool on the baking sheet - they may appear a little puffed up when you first remove them from the oven, but they will flatten out as they cool.