

# Chocolate Chip Cookies

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Skill Level: BEGINNER

## INGREDIENTS

- 1/3 cup melted margarine
- 1 cups brown sugar
- 1 egg
- 1 tbsp hot water
- 1 1/3 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 cups **Chocolate Chips**
- Margarine to grease the cookie sheet

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## DIRECTIONS

1. **Heat** oven to 375°F (190°C).
2. In large bowl, **beat** melted margarine, brown sugar, egg and hot water until smooth.
3. In medium bowl, **sift** together flour, baking powder, and baking soda. **Stir** into butter mixture until blended.
4. **Stir** in chocolate chips. **Drop** from small tablespoon onto greased cookie sheet.
5. **Bake** 8 to 10 minutes. Remove from oven and place hot cookie tray on pot holders. Let **cool** 1 minute; remove to wire rack.
6. Bring a bag or container from home to take your cookies home.

Makes 2.5 dozen cookies.