

Chocolate Cookies

Serves: 24-36 **Preparation time:** 10 minutes **Cooking time:** 12-15 minutes
Recipe source: Atharva Borse

Thank you, Atharva (3K), for sharing one of your family favourites with us!

Ingredients:

2 eggs
1 teaspoon of vanilla essence
½ cup of oil
1 cup of brown sugar
½ cup of cocoa powder
1 tablespoon of baking powder
2 cups of plain flour

Equipment Required:

Cups (for egg testing and cracking), large bowl, measuring spoons, measuring cups, knife (for levelling), whisk, spoon, scraper, baking tray.



What to do:

1. Crack two eggs and put them in the bowl.
2. Put 1 teaspoon of vanilla essence into the bowl.
3. Put in half cup of oil.
4. Add one cup of brown sugar.
5. Then whisk the all the ingredients together until they are combined.
6. Then sift in half a cup of cocoa powder.
7. Add a tablespoon of baking powder.
8. Throw in two cups of plain flour.
9. Now just stir this in.
10. Preheat the oven to 180 °C.
11. Now make a dough of all the ingredients.
12. Then take small pieces from the dough and make them into balls.
13. Put the balls on a baking tray and then get a fork and just squash it down a little bit.
14. Then chuck this in the oven and bake for 12 to 15 minutes.
15. Now just leave them out for 5 to 10 minutes.
16. Then your dish is ready.



Notes:

- * denotes Adult supervision required.
- To ensure a consistent cookie size, I used a soup spoon to roughly measure my cookie dough. This technique made 34 cookies.