

# **ST PATRICK'S TUCKSHOP**

## **CHOC CHIP COOKIES**

**250G BUTTER**  
**1 CUP SUGAR**  
**1 CUP BROWN SUGAR**  
**1 TEASPOON VANILLA**  
**2 EGGS**  
**3 ½ CUPS SR FLOUR**  
**1 PKT CHOC CHIPS**



**Cream together butter, sugars and vanilla. Add lightly beaten egg, beating well. Mix in sifted flour. Add choc chips, mix well. Shape teaspoonfuls of mixture and put onto baking paper – allow room for spreading. Bake in moderate oven 10-20 mins.**