



Pesach Chocolate Chip Cookie Recipe



35-
40

Recipe makes approximately 35-40 cookies



Ingredients



285g Potato starch



100g brown sugar



227g margarine

(you can use butter if you want to make them milky)



2 eggs



1 sachet of vanilla powder (10g)



Chocolate chips



What you will need:



Ingredients



glass



1 mixing bowl



teaspoon



Electric whisk



Baking trays



Baking paper



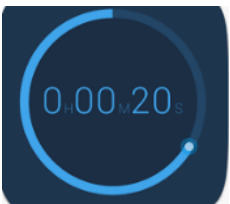
apron



oven



Oven gloves



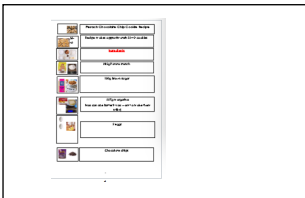
Optional: Timer/ watch



Weighing scales



You can ask someone for help if you need



How to make Chocolate Chip Cookies



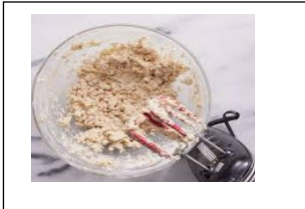
1. Put the **oven** on **temperature 175oC**. You can ask someone for help if you don't usually use the oven by yourself.



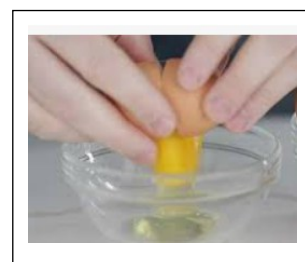
2. Put **227g margarine** into your **mixing bowl**



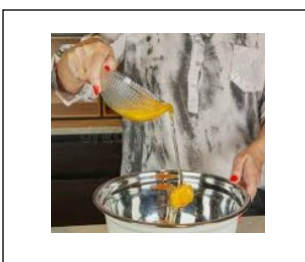
3. Put **100g brown sugar** into a **mixing bowl**



4. **Whisk** the **margarine** and **sugar** together for about **5 minutes** until the mixture is very smooth.



5. Crack an **egg** one at a time into a **glass** and check for blood spots



6. Put each **egg** into the **mixing bowl** one at a time.



7. **Mix** together with the **electric whisk**



8. Add **1 packet of vanilla powder** into the **mixing bowl**.



9. Add **285g potato starch** into the **mixing bowl**



10. **Mix** all ingredients together with the **electric whisk**



11. Put the **chocolate chips** into your mixture



12. Stir the mixture with your spoon



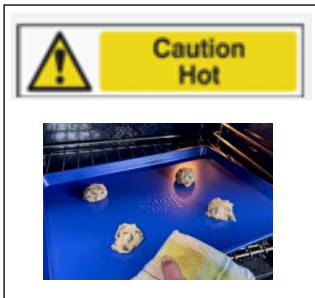
13. Put a teaspoon of mixture onto the baking tray.



14. Fill your trays with mixture—leave about 2 cm in between each cookie. The mixture will get bigger in the oven.



15. Put your **oven gloves** onto your hands. If you don't usually use the **oven**, you can ask someone else to put the cupcakes into the **oven** for you.



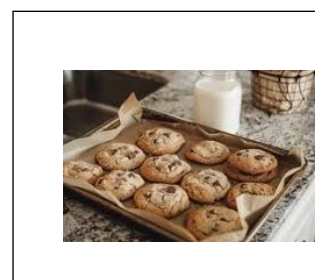
16. Put the **baking trays** of cookies into the **oven** carefully. The **oven** will be hot.



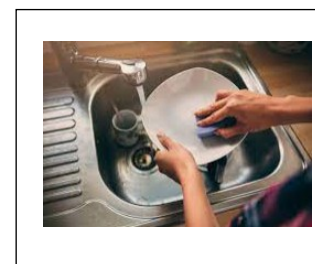
17. Close the **oven door** and leave the cupcakes in the **oven** for 10-12 minutes or until they look a very light golden colour.



18. Put your **oven gloves** back on and take the **baking trays** of cookies out of the **oven**.



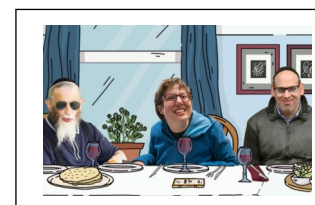
19. Put the **cookies** on the kitchen top to cool down. **They will be too hot to eat.**



20. Whilst you are waiting for your cookies to cool down, you can tidy up.



21. Wait about 20 minutes for your cookies to cool down before trying them.



Enjoy and wishing you a happy Pesach from everyone at Kisharon Langdon!