

THE WCR LEARNING COMMUNITY

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Canada



WelcomeBC



Classic chocolate chip cookies

PHOTO - TRPNBLIES7 / CC, FLICKR

Chocolate chip cookies are a Canadian favourite 🍪

Who invented the chocolate chip cookie?

Ruth Wakefield invented the chocolate chip cookie in 1924.

Ruth and her husband ran a tourist lodge. Ruth made very good desserts for her guests.

One day she did not have powdered cocoa for her favourite cookie recipe. Instead, she found a chocolate bar. She cut it up in small pieces.

She thought the pieces would melt.

The chopped up chocolate bar did not

melt. The small pieces only softened. The result was a chocolate chip cookie. They were a big success.

Follow this simple recipe on the next page and make your own chocolate chip cookies.



Chocolate chip cookies are yummy!

PHOTO - CHILEBEANS / CC, FLICKR

Links

Go to *The Westcoast Reader* website for links to more information and videos.

www.thewestcoastreader.com

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Basic chocolate chip cookie recipe

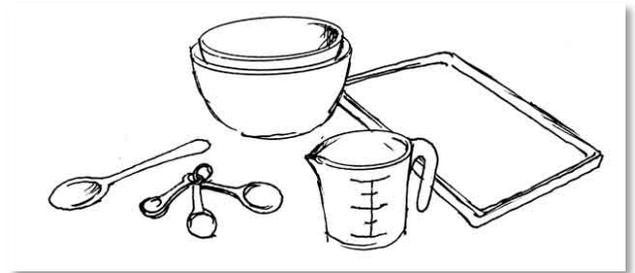
Ingredients

- 1 cup butter or margarine, softened but not melted (2 standard American sticks / 250g)
- $\frac{1}{4}$ cup packed brown sugar (165 g)
- $\frac{3}{4}$ cup granulated sugar (150 g)
- 2 large eggs
- 1 teaspoon vanilla extract (5 ml)
- 2 $\frac{1}{4}$ cups flour (280 g)
- 1 teaspoon salt (4.7 g)
- 1 teaspoon baking soda (2.3 g)
- 1 to 2 cups chocolate chips (168 to 336 g)



Tools

- a large spoon
- measuring cups and spoons
- 2 bowls
- a baking sheet



Preheat the oven to 170 degrees C or 350 degrees F.

Grease your baking sheet. Spread a thin layer of margarine or butter over the baking sheet.

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Method

In large bowl:

- Mix flour, salt and baking soda

In another bowl:

- Beat the butter or margarine and sugar until it is light and fluffy.
- Add the eggs and vanilla very slowly.
- Beat it well.

- Gradually mix the flour and chocolate chips into the butter mixture.

- Roll dough into small balls.
- Place the balls on the baking sheet about an inch apart.

- Bake for about 10 to 15 minutes. The cookies should be light brown and just a little soft.
- Pour yourself a cup of tea or glass of milk.

Enjoy!

Credits:
Adapted from WikiHow
Illustrations by Nola Johnston

