Chocolate Chip Cookies

Original Recipe

125 mL Margarine (1/2 cup)

125 mL Brown sugar (1/2 cup)

125 mL White sugar (1/2 cup)

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

2.5 mL Baking Soda (1/2 tsp)

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the margarine, light brown sugar and white granulated sugar. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

In a seperate bowl, whisk together the white all-purpose flour, baking soda and salt. This will remove all lumps from the mixture.

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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Chocolate Chip Cookies

Red Unit: all brown sugar

125 mL Margarine (1/2 cup)

**250 mL Brown sugar (1 cup)**

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

2.5 mL Baking Soda (1/2 tsp)

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the margarine **and light brown sugar**. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

In a seperate bowl, whisk together the white all-purpose flour, baking soda and salt. This will remove all lumps from the mixture.

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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Chocolate Chip Cookies

Purple Unit: All white sugar

125 mL Margarine (1/2 cup)

**250 mL White sugar (1 cup)**

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

2.5 mL Baking Soda (1/2 tsp)

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the margarine, **and white granulated sugar**. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

In a seperate bowl, whisk together the white all-purpose flour, baking soda and salt. This will remove all lumps from the mixture.

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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Chocolate Chip Cookies

Green Unit: Original recipe – all baking soda

125 mL Margarine (1/2 cup)

125 mL Brown sugar (1/2 cup)

125 mL White sugar (1/2 cup)

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

**2.5 mL Baking Soda (1/2 tsp)**

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the margarine, light brown sugar and white granulated sugar. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

In a seperate bowl, whisk together the white all-purpose flour, **baking soda** and salt. This will remove all lumps from the mixture.

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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Chocolate Chip Cookies

Yellow Unit: Baking Powder

125 mL Margarine (1/2 cup)

125 mL Brown sugar (1/2 cup)

125 mL White sugar (1/2 cup)

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

**2.5 mL Baking Powder (1/2 tsp)**

pinch of salt

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the margarine, light brown sugar and white granulated sugar. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

In a seperate bowl, whisk together the white all-purpose flour, **baking powder** and salt. This will remove all lumps from the mixture.

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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Chocolate Chip Cookies

Blue Unit: Melted Margarine

**125 mL Melted Margarine (1/2 cup)**

125 mL Brown sugar (1/2 cup)

125 mL White sugar (1/2 cup

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

2.5 mL Baking Soda (1/2 tsp)

pinch of salt

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the **MELTED** margarine, light brown sugar and white granulated sugar. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

In a seperate bowl, whisk together the white all-purpose flour, baking soda and salt. This will remove all lumps from the mixture.

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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Chocolate Chip Cookies

Orange Unit: Both baking soda and baking powder

125 mL Margarine (1/2 cup)

125 mL Brown sugar (1/2 cup)

125 mL White sugar (1/2 cup

1 egg

2 mL Vanilla Extract (1/2 tsp)

310 mL All-Purpose Flour (1 ¼ cup)

**1 mL Baking Powder (1/4 tsp)**

**1 mL Baking Soda (1/4 tsp)**

Pinch of salt

80 mL Chocolate Chips (1/3 cup)

Start by preheating your oven to 375 degrees F and line a couple of baking sheets with parchment paper.

In a large bowl, combine the margarine, light brown sugar and white granulated sugar. Beat until combined and creamy.

Next, add in the large eggs, pure vanilla extract. Cream this mixture until light in color and fluffy in texture.

**In a seperate bowl, whisk together the white all-purpose flour, baking soda, baking powder and salt. This will remove all lumps from the mixture.**

Add the flour mixture to the beaten shortening, sugar and egg mixture and blend well. Carefully fold in the flour coated chocolate chips being careful not to over mix the dough. The dough will take all of the chocolate chips – they just need a little coaxing.

Drop teaspoon size amounts onto the parchment lined baking sheets and bake (one sheet at a time) in preheated oven for exactly 12 minutes. Make sure you make 16 cookies. **Give one to each unit so they can taste the difference, and label/save one for the teacher.**

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