

Chocolate Chip Cookies

Petits gâteaux aux pépites de chocolat

Stir together the dry ingredients:

3/4 teaspoon baking soda (bicarbonate) - 3.45 g

1 cup of oatmeal (flocons d'avoine) (or slightly more) - 120-150 g

2 cups of flour (farine) (can use either all-purpose, whole wheat or any combination of the two) - 284 grams

1-2 cups of semi-sweet chocolate chips (pépites de chocolat)

Mix together the wet ingredients:

1 cup butter (2 sticks, or slightly less depending on how healthy you want to eat) - 227 g

3/4 cup white sugar - 149 g

3/4 cup brown sugar - 149 g

1 egg

1 teaspoon vanilla (pure vanilla) - 4.2 g

*Beat butter (softened or melted), sugars, vanilla & egg. Mix into the flour, oatmeal and soda, stir in chips last.

Bake at 350 degrees F (180 C) for 12-15 minutes (depending on how mushy/crunchy you like them).