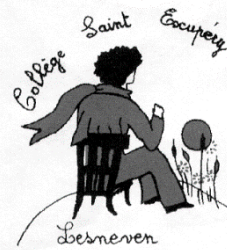


CHOCOLATE CHIPS COOKIES

RECETTE PROPOSEE PAR LES COLLEGUES d' ANGLAIS DU COLLEGE ANTOINE DE SAINT EXUPERY dans la liaison CM-6e

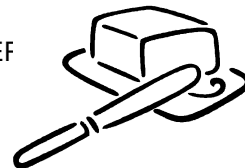
<http://www.collegesaintexlesneven.ac-rennes.fr/>



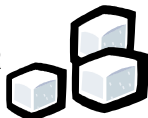
-180 grammes of FLOUR



-120 grammes of SOFT BUTTER



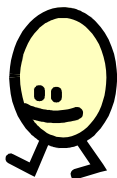
-40 grammes of CASTER SUGAR



-150 grammes of DARK CHOCOLATE



1 EGG



+10 gr BAKING POWDER



+ 70 grammes BROWN SUGAR

PRE -HEAT your oven on 200 Degrees

1) CUT THE **BUTTER** IN SMALL PIECES

AND **MIX** WITH THE **SUGAR AND BROWN SUGAR**

2) ADD THE EGG , the FLOUR and the **BAKING POWDER**.



3) **CHOP CHOCOLATE CHIPS** in large pieces with a knife and mix into the paste



4) ON A LARGE **OVEN SHELF** ,DISPLAY **LITTLE QUANTITIES** OF YOUR PREPARATION OF COOKIES (you can prepare **40 cookies**)



5) BAKE **IN THE OVEN**



15-20 mns

ENJOY YOUR COOKIES !!!