Oatmeal Chocolate Chip Cookies

Ingredients:
- 125 mL butter
- 125 mL brown sugar
- 60 mL sugar
- 1 egg
- 5 mL vanilla
- 165 mL flour
- 250 mL quick oats
- 2.5 mL baking soda
- 1 mL salt
- 60 mL chocolate chips

Instruction:
1. Preheat oven to 350 °C
2. Beat softened butter with both sugars using a wooden spoon in a medium bowl until a grainy paste forms
3. Stir in egg and vanilla and blend until just mixed
4. Sift flour, baking soda and salt together
5. Add them gradually to egg mixture
6. Add quick oats and chocolate chips and stir until just mixed together
7. Drop from a spoon onto a lightly greased cookie sheet
8. Bake for 10-12 minutes or until edges of cookies are golden brown
Cookie Questions

1. What is “Mise en Place” and why is it important? (2 marks)

2. Why do we center the oven racks?

3. Why do we sift flour baking soda and salt together?

4. What is the baking soda and what is its function as an ingredient?

5. A cookie sheet does not have sides because ____________________________

6. What are quick oats?

7. Explain how measuring brown sugar is different than measuring white sugar?

8. What is the function of vanilla extract in this recipe?

9. Why do you think we have to grease the cookie sheet in this recipe?