

# Chocolate cookies

## Ingredients:

150g \_\_\_\_\_ (Substit out of the fridge 1 hour before cooking).

150g \_\_\_\_\_

1 \_\_\_\_\_

100g \_\_\_\_\_

50g \_\_\_\_\_

1 packet \_\_\_\_\_

50g \_\_\_\_\_

**Recipe:** Fill in the blanks with the following words

Coak / oven / spoon / sugar / chips / Flour / stretch / roll / cream / blend / butter / baking

Turn on the \_\_\_\_\_ on 200° or (400 °F)

Mix the \_\_\_\_\_ and the brown \_\_\_\_\_ together to make a \_\_\_\_\_

Add the egg, the wheat \_\_\_\_\_, the vanila \_\_\_\_\_, the \_\_\_\_\_ powder and etc.

Make chocolate \_\_\_\_\_ using a peeling knife. Add them to the dough and \_\_\_\_\_

Put the ball with the dough 5 cm apart in the fridge

Roll round buns of dough with a \_\_\_\_\_ and line them up at a reasonable distance from one another on a hot lined baking tray or on a tray wrapped in wax paper.

\_\_\_\_\_ 10 to 12 minutes, until the biscuits are brown.

Take out of the oven and let the biscuits \_\_\_\_\_ a little before you eat them.