

Chocolate Chip Cookies

Makes 36 cookies (1 per serving)

Do you like your chocolate chip cookies crisp or soft? Make crisp cookies by cooking them for the maximum time suggested or make soft cookies by cooking them for about 2 minutes less than the minimum suggested baking time.

Preheat oven to 350°F (180°C)

Baking sheets, ungreased

2 cups	all-purpose flour	500 mL
1 tsp	baking soda	5 mL
1/2 tsp	salt	2 mL
1 cup	soft margarine	250 mL
1 cup	granulated sugar	250 mL
1/2 cup	lightly packed brown sugar	125 mL
2	large eggs	2
2 tbsp	1% milk	25 mL
2 tsp	vanilla	10 mL
2 1/3	cups quick-cooking rolled oats	575 mL
1/2	cup mini semisweet chocolate chips	125mL

1. In a medium bowl, stir together flour, baking soda and salt.
2. In a large bowl, using an electric mixer or wooden spoon, beat margarine, granulated sugar and brown sugar until light and fluffy. Add eggs, milk and vanilla and beat well. Stir in flour mixture and mix well. Stir in oats and chocolate chips.
3. Drop by heaping tablespoonfuls (15 mL), about 2 inches (5 cm) apart, onto baking sheets. Bake in a preheated oven for 16 to 18 minutes, or until slightly golden brown. Cool on baking sheets for 5 minutes, then remove to rack to cool completely.