

## Chocolate Chip Oatmeal Cookies

<b>250ml</b>	<b>Margarine</b>	<b>5 ml</b>	<b>baking powder</b>
<b>250ml</b>	<b>Granulated sugar</b>	<b>5 ml</b>	<b>baking soda</b>
<b>250ml</b>	<b>brown sugar, packed</b>	<b>Pinch</b>	<b>salt</b>
<b>10 ml</b>	<b>vanilla extract</b>	<b>500 ml</b>	<b>quick rolled oats</b>
<b>125 ml</b>	<b>milk</b>	<b>160 ml</b>	<b>chocolate chips</b>
<b>2</b>	<b>egg</b>		
<b>620 ml</b>	<b>flour (250+250+80+15+15)</b>		

1. Preheat oven to 350°F
2. Line a baking sheet with parchment paper
3. Cream together with a wooden spoon margarine, granulated sugar and brown sugar until combined and creamy.
4. Add egg, vanilla and milk. Combine until smooth
5. In another bowl. Mix together flour, baking soda, baking powder and salt.
6. Add the flour mixture into the wet ingredients - mix until smooth.
7. Add in oats and chocolate chips. Beat until well combined.
8. Drop by heaping 15ml onto baking sheet, place about 5-10cm apart.
9. Bake in the oven for 10-12 minutes or until light golden brown
10. Remove from pan and cool on a cooling rack.

Enjoy!