Chocolate Chip Cookies

125g of butter   225g of sugar

1egg   Drop of Vanilla extract

225g of plain flour   1 tsp of baking powder

Chocolate chips   about 100ml of water

Oven 180 degrees cooking for about 12 mins

1. Put flour and chunks of butter in bowl. With fingertips mix together until you've made bread crumb mixture.
2. Add sugar, baking powder and chocolate chips mix well.
3. Add in egg and vanilla essence mix in well.
4. Add water until the mixture is nice and sticky like a paste.
5. Put balls of mixture on baking sheet which is floured. They may just be blobs of mixture which is fine.
6. Put in oven for about 12 minutes.
7. Take them out and make sure they are a little golden brown before taking them out. They should still be sticky but that's fine just allow them set.