



Comhairle Chontae na Gaillimhe
Galway County Council

Galway's Food Heritage



School's Contribution Sheet

My Name Samantha Gannon Age 11 School Belmont U.S.

Who gave me this story/recipe Mary Gannon

Who are they (eg. Granny, Aunt, Uncle, Neighbour, etc): Granny

Where are they from? Ablyknockmoy

Parent/Guardian Signature: Beide Denny

Date: 20/11/17

My Food Related Story/Recipe (please use additional pages)

Chocolate Chip Cookies

Ingredients

- 100g butter at room temperature
- 50g caster sugar
- 150g self-raising flour
- 50g or 1 bar milk chocolate, chopped

Equipment

- Electric mixer/wooden spoon
- 2 baking trays
- Mixing bowl
- table spoon
- pot stand
- wire tray

- 1 Grease baking tins if not non-stick
- 2 Beat butter and sugar until fluffy. Stir in flour and chocolate. Knead with hands to form a smooth dough
- 3 Divide mixture into even-sized balls. Place apart on baking tins and flatten well with back of a table spoon.
- 4 Cook for 12-15 minutes until evenly browned. Cool a little and then lift off and cool on a wire tray.

Draw/ Attach Picture

