Peanut Butter Chocolate Chip Cookies

Shopping List

- ☐ Creamy peanut butter

- ☐ Sugar

- ☐ Flax Seed (Ground)

- ☐ Bicarbonate of Soda

- ☐ Salt

- ☐ Chocolate Chips

Ingredients

2 cups peanut butter

1 ½ cups sugar

2 tablespoons ground flax seeds

1 teaspoon baking soda

½ teaspoon salt

2 cups chocolate chips

Method

1. Wash your hands.
2. Get an adult to turn the oven onto 350F.
3. In a large bowl mix together the flax seed and 6 tablespoons of water. Let it sit for a few minutes until it forms a gel like consistency.
4. Add the peanut butter, sugar, bicarbonate of soda, chocolate and salt and mix them all together well.
5. Make the dough into balls and place them on a greased baking tray.
6. Bake for 12-14 minutes until the cookies are golden brown. The cookies break easily when they are warm so cool them for about 10 minutes in the baking tray before moving them.