

Instructions for making Choc-Chip Bliss Cookies

1. Empty jar contents into a large bowl and mix ingredients together.
2. In a separate bowl, beat together 2/3 cup (150g) butter (softened at room temperature), one egg, and 1 tsp (5ml) vanilla essence, until creamy.
3. Combine with dry ingredients and mix together thoroughly.
4. Shape heaped teaspoons of dough into small balls. Place on a parchment-lined tray 2 inches (5cm) apart.
5. Bake at 350°F (180°C) for 8-10 minutes, or until edges are lightly browned. Cool for 5 or so minutes on the tray, and then move the cookies to a rack to finish cooling.

Yield: 36 scrumptious cookies!

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