Yield: \_\_\_ cookies

**Ingredients:**

***Medium Bowl:***

160mL Flour

1.25mL Baking Soda

.5mL salt

***Large Bowl:***

65mL Softened Margarine

65mL White Sugar

65mL Brown Sugar

1/2 Egg

2.5mL Vanilla

30mL White chocolate chips

 30mL Semi Sweet Chocolate Chips

5mL Cocoa



**Instructions:**

1. Place oven racks in the middle of the oven and preheat to 375F. Line cookie sheet with parchment paper.
2. In a medium bowl sift together flour and baking soda and salt.
3. In a large bowl, cream margarine with electric mixer until light and fluffy.
4. Add both white and brown sugars and beat until the fat and sugars are creamy and smooth
5. Split egg. Add egg and vanilla into creamed mixture and blend well.
6. Gradually stir dry ingredients into creamed mixture
7. Divide dough into two bowls
8. Continue to mix one bowl with 5mL of cocoa then stir in the white chocolate chips with a wooden spoon
9. In the blonde dough stir in semi sweet chocolate chips with wooden spoon. Set aside.
10. Take 5mL of blonde dough and 5mL of chocolate colored dough and press and roll together to form a ball.
11. Place onto the prepared baking sheet, approx. 5 cm apart from each other. Make sure they are the same size so they all cook at the same rate.
12. Press gently so that they have a slightly flattened bottom to prevent them from rolling away.
13. Place in oven and bake for 8 – 12 minutes. Look for golden brown color on the blonde dough side
14. Allow cookies to cool for 2 – 3 minutes before moving cookies to a cooling rack using egg flipper.