



100 COOKIE RECIPE

(Using 4 basic ingredients)

INGREDIENTS

- 500g Butter (room temperature)
- 170g Castor Sugar (3/4 Cup)
- 395g can of Full Fat Condensed Milk
- 750g Self Raising Flour

SUGGESTED FLAVOURS

Choc Chips, Sultanas, Craisins, Mini Marshmallows, Sprinkles, Peanuts, Crushed Cornflakes, Milo or Peanut Butter.

METHOD

Pre-heat your oven to 170 degrees (fan forced oven)

In a large bowl cream butter and sugar until light and fluffy, add your condensed milk mix until well combined, add self-raising flour 1 cup at a time until all the flour is incorporated.

If using more than one flavour divide mixture into separate bowls then add desired flavours.

Roll into balls (using teaspoon as a guide) place on lined oven trays and press with a fork.

Cook in preheated fan forced oven at 170 degrees for 10 minutes.

Leave to cool on tray for ten minutes before transferring to cooling rack.

Uncooked dough can be frozen for up to one month. Cooked biscuits can also be frozen.

This recipe will make 100 biscuits ☺