

Choc chip biscuits

by Thomas Harper

Needs:

125g of butter, chopped. {room temperature, ½ cup of caster sugar, 1 egg, ¼ teaspoon vanilla extract, 1 cup self – raising flour, sifted. ¼ cup of white choc chips, ¼ cup of dark choc chips.



Instructions:

Pre – heat oven to 180 C.

Mix butter and sugar in a large bowl until light and fluffy in a mix - master or with an electric beater.

Add egg and vanilla to mixture.

Remove bowl and fold through sifted flour and choc chips.

Spoon heaped teaspoon of mixture onto trays evenly spaced lined with baking paper.

Bake in oven for 10 to 15 minutes until golden brown.

Remove from oven to cool on trays for 5 minutes.

