



Choc Chip Biscuits

Ingredients

- 125g butter
- 1 cup brown sugar
- 1 egg
- 1/2 tsp vanilla essence
- 1/4 tsp salt
- 1 3/4 cups self-raising flour
- 150g milk choc chips

Method

1. Preheat oven to 180°C (160°C fan-forced). Line trays with baking paper and set aside. In a mixing bowl, cream the butter, sugar and vanilla with a whisk.
2. Add the egg and then flour and salt and combine.
3. Stir in the chocolate chips.
4. Roll into teaspoon-sized balls and place on prepared trays, leaving enough room for mixture to spread as it cooks.
5. Bake for 8-12 minutes. Leave on the tray for a few minutes before continuing the cooling on wire racks.