

## Choc Chip Biscuits

<b>Equipment:</b> Large bowl Measuring cups Wooden spoon Kitchen aid Baking trays Baking paper Rolling pin/s	<b>Ingredients:</b> $\frac{3}{4}$ cup castor sugar 5 cups self-raising flour 500 g butter or margarine 1 tin condensed milk 250g choc chips
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### What to do:

1. Preheat oven to 170°C.
2. Cream together butter and castor sugar. Add the tin of condensed milk and stir. Mix really well. Add flour and most of the choc chips - it may be easier to mix it with your hands.
3. Roll into balls the size of a walnut. Place the left-over choc chips on the top of each biscuit.
4. Put on a greased oven tray or baking paper and cook for 12- 14 minutes until golden.