



## **CHOCOLATE CHIP BISCUITS**

### **Ingredients**

- 125 grams butter
- 1 egg lightly beaten
- 1/2 cup white sugar
- 1 3/4 cup self-raising flour
- 1/2 cup brown sugar
- pinch of salt
- 1/2 teaspoon vanilla essence
- 1 cup choc-chips

### **Instructions**

1. Preheat oven to moderate 180c
2. Cream butter, sugars and vanilla together.
3. Add egg to mixture and mix in
4. Add flour, salt and chocolate chips and mix well.
5. Shape cookie dough into small balls and place on oven tray with baking paper.
6. Bake for 10 - 12 minutes.
7. Take out of oven and allow to cool on rack.