



THE BEST CHOCOLATE CHIP BISCUITS

Ingredients

- 250g butter
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup brown sugar
- 2 large eggs
- 2tsp vanilla essence
- 3 cups self-raising flour
- 250g choc chips

Preparation Steps

- Cream butter & sugar
- Beat in eggs one at a time
- Add vanilla
- Fold flour into mixture
- Add choc chips
- Shape into balls, place on baking tray allowing room for the bickies to spread
- Bake in a moderate oven (180 °C) for 10 minutes/until firm.
- Mix it up and add sultanas for a difference 😊