

RANDOM FACT

The chocolate chip cookie was created by accident. In the 1930s, Ruth Wakefield, owner of the Toll House Inn in Whitman, Massachusetts, added broken chocolate bar pieces into her cookie batter thinking that they would melt. Instead, the classic dessert was born, completely by chance!

CHOCOLATE CHIP PIHIKETE BISCUITS

Ingredients

125g Butter
½ cup Brown Sugar
½ cup Caster Sugar
½ tsp Vanilla Essence
1 Egg
1¾ cups Self Raising Flour
½ tsp Salt
½ cup Chocolate chunks or chips

Method

Preheat oven to 180°C conventional or 160°C fan forced and grease two baking trays or line with baking paper.

Beat butter, brown sugar, caster sugar and vanilla until pale and creamy, add egg and beat until mixed.

Sift in self raising flour and salt. Mix until combined before stirring in the chocolate chunks or chips.

Roll heaped teaspoon sized balls of mixture and place on tray, press down lightly with a floured fork. Bake for approximately 12 minutes, until golden.

