

Chocolate Chip Biscuits

By *Chelsea Sugar*

Chocolate chip biscuits - always popular and never out of fashion. We've had some great feedback on this recipe, give it a go and add your comments!

Prep time **20 mins** Cooking time **12 mins** Serves **24**



Ingredients

125g butter
½ cup **Chelsea Soft Brown Sugar** (lightly packed)
½ cup **Chelsea 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 or line two baking trays with baking paper. Beat butter, **Chelsea Soft Brown Sugar**, **Chelsea Caster Sugar** and vanilla until pale and creamy, add egg and beat until mixed. Sift in 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 approx. 12 minutes.

Tip: Substitute chocolate with Smarties, M&Ms or chopped nuts.

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