

## Café Style Choc Chip Cookies

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 180 g butter, softened</li><li>• 1/3 cup caster sugar</li><li>• 125 mL sweetened, condensed milk (about half a 400gram tin)</li><li>• 1 <math>\frac{3}{4}</math> cups self-raising flour</li><li>• 250 g dark choc bits</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Electric beaters</li><li>• Large mixing bowl</li><li>• Baking trays</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Preheat oven to 180°C. Using an electric mixer, beat the butter and sugar together until light and creamy. Beat in condensed milk.</li><li>2. Add the flour and mix on low speed until smooth. Stir in the choc bits until well combined.</li><li>3. Roll about 2 teaspoonfuls of the mixture into balls and place on baking paper lined trays. Press each ball with a floured fork.</li><li>4. Bake for 12 - 15 minutes or until lightly golden. Remove from oven and allow to cool on the trays. Store in airtight containers.</li></ol>	