

Easy Peasy Cookie Recipe

Ingredients

225g butter or margarine
110 caster sugar
275g plain flour
1tsp cinnamon
75 milk chocolate chips [optional]

Method

Heat oven to 190 or 170 fan [gas]

Cream butter in a large bowl with a wooden spoon or in a food mixer until soft.

Add sugar and keep beating until the mixture is light and fluffy

Sift in the flour and add chocolate chips[if using]

Bring mixture together with your hands in a figure of 8 motion until it forms a soft dough.

Roll out the dough and make small walnut sized balls.

Place them on a baking sheet slightly apart as they spread a bit while cooking

Flatten them slightly with your hand

Bake them for 10 to 12 mins

Leave them to cool for 15 mins

Then EAT and ENJOY!

