

## CHOCOLATE CHIP BISCUITS

<i>Ingredients</i>	<i>Equipment</i>
150 Grams Softened Nuttalex*	Large Mixing Bowl
½ Cup Caster Sugar	Cup Measures
½ Cup Brown Sugar	Spoon Measures
1 Teaspoon Vanilla Extract	Whisk
1 Egg/ <a href="#">No Egg Replacer*</a>	Wood Spoon
1 ¾ Cups Plain Flour/ <a href="#">Gluten Free*</a>	Lined Baking Tray
1 Cup Chocolate Bits/ <a href="#">McWilliams Dairy Free*</a>	

\*Please refer to the CPS website for alternative ingredients

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Preheat oven to 160°
4. Place the Nuttalex in the large mixing bowl and place in the oven until it softens.
5. Whisk the butter, caster sugar, brown sugar and vanilla extract until smooth and well combined.
6. Beat in the egg.
7. With the wooden spoon stir in the plain flour in two batches.
8. Stir in the chocolate bits until evenly distributed.
9. Spoon tablespoonfuls of the mixture into balls and place on the lined trays. Press down slightly.
10. Bake for 15-20 minutes or until light golden and cooked.