



YUMMIE'S

COOKIES



### **Ingredients**

- 460g Butter
- 460g Soft Brown Sugar
- 345g granulated Sugar
- 3 Large Eggs
- 1 tbs Vanilla Essence
- 1 ½ tsp salt
- 1.4kg of self raising flour
- 3 Packets of white chocolate buttons or 2 bars of white chocolate (*broken in to small chunks*)

### **Method** - *To make about 40 cookies*

1. Cream Sugar and butter
2. Add Egg, Vanilla and chocolate and mix.
3. Add flour and bicarbonate of Soda and fold in (1cup at a time)
4. Spoon big ball shapes and put on baking tray (leave some gap in between each one.)
5. Cook in oven 180° for 10 minutes, DO NOT OVER COOK (they look undercooked but they will be soft and chewy.)
6. Leave for a minute before taking off tray.