

Ingredients

- $1\frac{3}{4}$ cup self raising flour
- $1\frac{1}{2}$ cup of chocolate buttons
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup castor sugar
- 170g butter
- 1 egg
- 1 teaspoon vanilla essence/extrac

METHOD



1. Preheat oven to 180°C

2. Combine in a bowl

- $1\frac{3}{4}$ cup self raising flour
- $1\frac{1}{2}$ cup of chocolate buttons
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup castor sugar

3. Mix dry ingredients.

4. Melt 170g butter in a bowl (Use low heat at 1 minute intervals)

5. Pour melted butter into dry ingredients

6. Whisk together 1 egg and 1 teaspoon of vanilla extract.

7. Pour into cookie mix

8. Mix all ingredients well, breaking up and clumps.

9. Form rounded circles (approx. 5cm) and place on lined baking sheet.

10. Allow plenty of space between each one. They will double in size!

11. Bake for 10min until golden brown. Cool on baking sheets for 2min then remove.