

Club Med

100 cookie recipe

This recipe makes 100 cookies which can be flavoured with whatever you like and unused dough can be frozen for 3 months!

INGREDIENTS

- 500g butter
- 170g caster sugar
- 395g tin sweetened condensed milk
- 750g Self-Raising flour

Optional: jelly tots, smarties, raisins, peanuts, choc chips, sprinkles, peanut butter

RECIPE

- Preheat oven to 180 degrees Celsius and grease and line baking trays.
- Cream softened butter and caster sugar together until light, creamy and fluffy.
- Add a tin of condensed milk and beat through.
- Add 1 cup of self-raising flour and mix altogether. Add another cup of flour and beat through. Continue until all 5 cups are done.
- Divide the cookie dough you are using now between bowls and flavour as you please.
- Roll into teaspoon-sized balls and place onto the prepared baking trays. Press down lightly with a fork.
- Bake for 10 minutes. Allow to cool for 10 minutes on the baking trays before transferring to a wire rack.

NOTE

Place the leftover dough into an airtight sealable bag and place it in the freezer for up to 3 months. To use, defrost to room temperature, roll into balls and then bake as per the recipe.