

# Chocolate Chip Cookies

## Ingredients

- 100g margarine
- 75g soft light brown sugar
- 2 tablespoons golden syrup
- 175g self raising flour
- 100g chocolate chip
- 2 tablespoons milk



## Method

1. Heat oven to 180°C.
  2. Beat the margarine until soft, add the sugar and cream together until light and fluffy.
  3. Stir in the syrup, flour, chocolate chips and milk and mix well.
  4. Place spoonfuls of the mixture on the prepared trays and bake for 8-10 minutes. Remove from the tray immediately and place on a wire rack to cool.
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