



Condensed Milk Chocolate Chip Cookies

Sarah's servings: 20, Sarah's skill: Easy, Baking time: 14 mins

Ingredients

200g unsalted butter, softened
175g caster sugar
150g Carnation condensed milk
325g self raising flour
150g milk chocolate chips

Method

- Put the butter, sugar and carnation condensed milk in the bowl of a stand mixer and beat until light and fluffy.
- Add the flour, then mix again.
- Then add the chocolate chips and mix until fully incorporated.
- Place the dough in the fridge to chill for at least 1 hour.
- When ready to bake pre-heat the oven to 180°C (160°C fan).
- Divide the dough into 20 walnut sized balls.
- Prepare two baking sheets with baking parchment.
- Place some of the dough balls on the baking trays (you will need to do several batches) and press down to flatten slightly.
- Bake for 14 minutes.
- Leave to cool and set on the baking trays for 10 minutes, then transfer to a wire cooling rack.