

Milo Cookies

Ingredients:

125g butter, softened but not melted
1 cup of caster sugar
1 egg
 $\frac{3}{4}$ cup of milo
1 $\frac{1}{2}$ cups self-raising flour

Method:

1. Preheat oven to 180c
2. Line a baking tray with baking paper.
3. Cream together butter and sugar using a fork until pale and smooth.
4. Add egg and beat well.
5. Stir in milo and flour until sticky dough forms.
6. Roll dough into ping pong sized balls and place on the tray. Ensure they don't touch as they will spread when cooking.
7. Bake for 10-15 minutes.
8. Remove from oven and allow to set on baking tray for 5-10 minutes before eating.

