

Cookie Recipe Ideas



BASIC BISCUIT DOUGH

500 g Butter
1 cup Caster sugar
1 tin Sweetened condensed milk
5 cups Self raising flour

Cream butter and sugar until light and fluffy. Fold in all other ingredients. Roll into balls and bake until lightly golden.

Filling ideas

Choc chips, muesli, corn flakes or a drop of jam in middle.

🕒 180°C ⌚ 10-15mins 📄 Makes 60 biscuits



CHOCOLATE BISCUITS

Take the basic biscuit recipe and let's make it chocolaty...

500 g Butter
1 cup Caster sugar
1 tin Sweetened condensed milk
5 cups Self raising flour
½ cup Cocoa
250 g Dark chocolate (70% Cocoa) (processed into little chips)
1 cup Chocolate (chips/buttons)

Cream butter and sugar until light and fluffy. Fold in all other ingredients. Roll into balls and bake until lightly golden.

🕒 180°C ⌚ 10mins-15mins 📄 Makes 60



GINGERBREAD MEN

300g Plain flour
1 tsp Bicarbonate of soda
2 tsp Ground ginger
100g Butter or margarine
150g Soft brown sugar
4 tbsp Golden syrup
1 Egg
Currants or choc chip bits for decorating

Mix flour, soda and ginger in bowl, add butter and rub until the mixture looks like breadcrumbs. Mix in sugar. Warm syrup in bowl over hot water, beat in egg and add to dry ingredients. Mix to a pliable dough. Knead lightly on floured surface. Roll out to 0.5 cm thick. Use gingerbread man cutter, lift men onto baking sheet with palette knife, keeping well apart. Place currants or choc chip bits on for eyes and buttons. 🕒 190°C ⌚ 10-15 mins



ANZACS

Makes 25, Prep time 15mins Cook time 20 mins

1 cup (90g) rolled oats
1 cup (150g) plain flour
1 cup (220g) firmly packed brown sugar
½ cup (40g) desiccated coconut
125g butter
2 tbs golden syrup
1 tbs water
½ tsp bicarbonate of soda

1. Preheat oven to 160°C/140°C fan-forced. Grease oven trays; line with baking paper.
2. Combine oats, sifted flour, sugar and coconut in large bowl. Combine butter, syrup and the water in small saucepan, stir over low heat until smooth; stir in soda.
3. Stir into dry ingredients. Roll level tablespoons of mixture into balls; place about 5cm apart on trays, flatten slightly.
4. Bake about 20 minutes; cool on trays.

WOOKIE COOKIES

Makes 12

250g Dark Chocolate
2 cups Rice bubbles
Sugar Eyes (buy from Spotlight or Woolworths)

1. Melt chocolate in microwave.
2. In a large bowl mix melted chocolate and rice bubbles.
3. Line tray with baking paper, place a round cookie cutter on tray and spoon mixture into cookie cutter. Press down with a spoon to make sure all the mixture is evenly spread.
4. Place eyes on each cookie.
5. Place tray in fridge to set.



MR MEN BISCUITS

1 cup Caster Sugar
250g Butter
1 ¾ cups Plain Flour
Extra flour for needing

Beat sugar and butter together in a bowl until combined and pale in colour. Fold in flour. Roll mixture out on floured board, use round and square cutting utensils to make the different shapes. I used a square plastic container for the square shape. Draw the faces on with a sharp knife. Bake in oven for  190°C  10-15 mins



GINGERNUTS

Makes 32, Prep time 15 mins Cook time 10 mins

90g butter
1/3 cup firmly packed brown sugar
1/3 cup golden syrup
1 1/3 cups plain flour
¾ tsp bicarbonate of soda
1 tbs ground ginger
1 tsp spoon ground cinnamon

1. Preheat oven to 180°C/160° fan-forced. Grease oven trays.
 2. Combine butter, sugar and syrup in medium saucepan; stir over low heat until smooth. Remove from heat; stir in sifted dry ingredients. Cool 10 minutes.
 3. Roll rounded teaspoons of mixture into balls. Place about 3cm apart on trays. Flatten slightly. Bake about 10 minutes; cool on trays.
- ¼ tsp ground clove

SPOTTY COOKIES

Makes 24, Prep and Cook time 30 mins

125g butter softened
1 ½ cups (330 g) firmly packed brown sugar
1 egg
1 cup (150g) plain flour
½ cup (70g) self-raising flour
¼ tsp bicarbonate of soda
1/3 cup cocoa powder
½ cup (95g) milk chocolate choc bits
1 cup smarties or M&Ms

1. Preheat oven to 180°C/160° fan-forced. Lightly grease and line three oven trays with baking paper.
2. Beat butter, sugar and egg in a small bowl with an electric mixer until smooth. Transfer mixture to a large bowl, stir in combined sifted flours, soda and cocoa powder. Mix in the Choc Bits and a third of the Smarties or M&Ms.
3. Roll 1 ½ tbs of the mixture into balls and place on trays, allowing 5cm between each. Press remaining Smarties into cookies to decorate. Bake about 15 minutes per tray or until firm. Stand cookies on the tray for 5 minutes before transferring to a wire rack to cool. Suitable to freeze.

CUSTARD POWDER BISCUITS

Makes 28

125g butter, softened
1 cup caster sugar
1 egg, at room temperature
½ tsp vanilla essence
1 ½ cups self raising flour
½ cup custard powder
80g white chocolate, roughly chopped

1. Preheat oven to 180 °C. Line 2 baking trays with baking paper.
2. Using an electric mixer, cream butter and sugar until light and fluffy. Add egg and vanilla. Beat until well combined.
3. Sift flour and custard powder together over butter mixture. Add white chocolate and stir until mixture forms soft dough.
4. Roll tablespoonfuls of mixture into balls. Place on prepared trays, allowing room for spreading. Using a fork, press dough to flatten slightly. Bake 10-12 minutes or until golden. Stand on trays for 5 minutes. Transfer to wire rack to cool.

WHITE CHOCOLATE BISCUITS

Makes 26, Prep time 15 mins Cook time 15 mins

175g butter, softened
1 ¼ cups (275g) caster sugar
1 egg
1tsp vanilla extract
2 cups plain flour
1 tsp baking powder
½ tsp salt
200g white chocolate chips

1. Preheat oven to 175°C and line two baking trays with baking paper
2. Place the butter and sugar into the bowl of an electric mixer and beat until pale and creamy. Add the egg and vanilla, and continue beating until well combined.
3. Sift in the flour, baking powder and salt, and mix until just combined, then stir in the chocolate.
4. Roll heaped tablespoons of mixture into balls then flatten slightly and place onto the prepared trays.
5. Bake for 15 mins or until biscuits are just starting to colour and transfer to wire rack to cool.

SHORTBREAD

500g Butter (softened)
½ cup Icing sugar mixture
2 cups Plain flour

1. Beat butter and sugar (should be almost white).
2. Mix in flour - this can all be added at slow speed with an electric mixer IF it has a strong motor. Otherwise add half with the electric mixer and do the last half with a wooden spoon. My mother burnt out the motor of her mix master trying to add all the flour with it!
3. Tear off a length of greaseproof paper. Take one third of the mixture and roughly mould into a log shape. Wrap the paper around the length of the log firmly and then use hands to smooth the log. Keep turning the log and shaping until it is firmly moulded.
4. Place log in fridge until firm (say 20-40 minutes). Repeat x 2 for the remaining two thirds of the mixture.
5. Cut half inch slices from log and place on baking tray (does not need greasing).
6. Bake at low heat (about 160 C) until the shortbread is golden on the underside.

[Note - the logs can be refrigerated overnight. Make sure you remove the logs from fridge for a while before cutting - if the log is too cold, the slices shatter.]