

Simmonds Tyres

BRIDGESTONE



KIWI CRISPS aka POLLY'S COOKIES

Anita has been friends with Polly since they were at primary school together in Turakina. School holidays were always spent baking together. This is one of Anita's favourite cookie recipes because it makes so many. Ideal for Christmas baking to give away as gifts.

Ingredients

- 8 oz sugar
- 6 tsp baking powder
- 12 oz butter
- 16-20 oz flour
- 1 tin sweetened condensed milk
- 1 pkt chocolate chips (see note below) ***

Method

Heat oven to 180 deg Celsius.

1. Cream butter and sugar.
2. Add condensed milk and combine
3. Add flour and baking powder and mix.
4. Lastly add chocolate chips (chopped dried apricots, cranberries etc if using)

** If you want big biccies use only 16 oz flour – for smaller and fatter ones use more flour

*** You can mix it up a bit by swapping out some of the chocolate chips for chopped dried apricots, dried cranberries, white chocolate melts etc – use your imagination!



Put teaspoonfuls onto a baking sheet covered with baking paper or greased lightly with butter. Squash down with a floured fork then bake for 15 minutes until golden. You will have to do a few batches so have at least 2 baking sheets prepared.

This recipe makes a lot so if you don't want to cook them all at once, roll the extra mix up into a log, wrap in baking paper and freeze. Then when required you can thaw out the mix, slice into 5mm thickness, prick with a fork and cook on baking sheet as above.