**Ultimate Choc-chip Biscuits**

*You’ll need:*

* 125gm butter
* 1 egg
* 1 cup brown sugar
* 1 tbsp vanilla paste
* 1 cup plain flour
* ½ cup SR flour
* 1 cup small good quality dark choc chips (You cannot have good biscuits with poor quality chocolate. If necessary, chop up a block of good dark chocolate)
* 3 tbsp grated dark chocolate
* ½ cup white chocolate chips

*Method:*

Preheat the oven on to 200ºC, and line and tray with baking paper

Cream butter and sugar well, then add egg till well blended.

Gently fold in vanilla, flours and grated chocolate, then the chips.

Roll mixture into small balls.

Flatten and place on the tray. (Make sure the edges aren't till thin or they will blacken before the middle is done.)

Also ensure that the tray will be in the middle of the oven or the tops or bottoms of the biscuits may brown before the other end is ready.

Bake about 10 minutes, till golden brown, NOT darker brown.

Remove tray from oven. Pull off the paper quickly so the still soft biscuits don't cook any more.

Cool till crisp then store in a sealed container.

They last for about three weeks, but are best eaten within a week.