**Builder’s Biscuit**

(A stunning biscuit; very crisp, extremely moreish, also energy giving and will lure builders to come and finish your extensions)

*You’ll need:*

* 125gm butter or margarine
* 1 cup brown sugar
* 1 egg
* 3 tsp REAL vanilla
* Bit less than 1 ½ cups self-raising flour
* 1 ½ cups dark chocolate pieces
* 1 ½ cps roasted peanuts, with salt (ie don't use unsalted or raw ones)

*Method:*

Preheat oven to 225°C.

Cream butter and sugar, beat in egg and fold in other ingredients.

Place small spoonfuls on a greased tray and bake at 10-12 minutes until JUST starting to turn golden.

Let cool on the tray for 3 minutes before removing (don't worry- they'll get crisp as they cool).

*Yield: about 25 biscuits and hopefully a new bedroom.*

Ps: I always make double this amount, as the biscuits keep for a month or more in a sealed container. If you do this put them in several small containers if you can, so they are opened as little as possible for best keeping.

Pps: don't feed this to wombats, even if they are helping the builders. Give them a carrot instead.