**Bryan's Biscuits**

*You’ll need:*

150gm butter

1 cup brown sugar

1 egg

1 ½ cups plain flour

1 cup dark choc chips- good ones

½ cup white chocolate chips

2 tsp vanilla paste

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*Method:*

Preheat oven to 200°C.

Cream butter, vanilla and sugar, then mix in the egg till you can no longer see any bits of it (ie very well), then mix in the flour and chocolate.

Take teaspoons of the mixture and roll into a ball with your fingers, then place each onto a greased tray, then press them slightly flat with a fork.

Bake for about ten minutes, or until just turning golden at the edges.

Take from the oven and remove carefully – they’ll still be soft but will turn crisp as they cool.

Keep in a sealed container for up to three weeks.