



CAMPFIRE COOKIES

INGREDIENTS

175g butter, softened
1/3 cup caster sugar
1 tsp vanilla extract
1 cup plain flour
1/3 cup self-raising flour
2 tbsp milk
1/2 cup milk choc chips
6 white marshmallows
1 tbsp desiccated coconut

METHOD

1. Preheat oven to 180C and grease a baking tray.
2. Using an electric mixer, beat butter, sugar and vanilla until light and fluffy. Add flours and milk. Beat until just combined. Stir in choc chips.
3. Divide mixture evenly onto tray, pressing with the back of a spoon to level. Bake for 20 minutes or until golden and just firm to the touch.
4. Top each cookie with a marshmallow half. Sprinkle with coconut. Bake for a further 5 minutes or until marshmallow is melted and coconut is golden.

