

# 100 biscuit recipe

## Ingredients

- 500g butter
- 400g condensed milk
- 1 ¼ cup of caster sugar
- 5 cups of self-raising flour

## Method (normal biscuits)

1. Preheat oven to 170°.
2. In a large bowl, cream butter, sugar and condensed milk until creamy.
3. Add the flour and mix well to form biscuit dough.
4. Divide dough equally into 4.

## Variations

Use any of these ingredients to make different biscuits.

- 3 tablespoons of cocoa and ¾ cup of choc chips
- ½ cup of chopped glazed cherries and ¾ cup of white choc chips
- 3 teaspoons of orange rind and 1 cup of choc bits
- 1 cup of chopped macadamias and ¾ cup of choc chips
- 1 ½ cups of M&M's

OR

- Roll into balls, indent and add your favourite jam
- Roll into balls and press in 100's and 1000's
- Roll into ball and press in raw sugar and cinnamon

THEN

5. Add your chosen ingredients from the above list.  
Either to the dough mixture or when balls have been formed as described above. Use about 1 tbsp. of dough to form each biscuit.
6. Place on a baking tray. Leave room for spreading.
7. Bake for 14 to 16 minutes or until lightly golden. Allow to cool for 5 minutes on the baking tray before placing on a wire rack to cool.