

Ingredients

- 50g margarine
- 38g soft light brown sugar
- 1 tablespoon golden syrup
- 88g self-raising flour
- 50g chocolate chip
- 1 teaspoon milk



Method

1. Heat oven to 180° C.
 2. Beat the margarine until soft, add the sugar and cream together until light and fluffy.
 3. Stir in the syrup, flour, chocolate chips and milk and mix well.
 4. Place spoonfuls of the mixture on the prepared trays and bake for 8-10 minutes. Remove from the tray immediately and place on a wire rack to cool.
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