

Easy freezable cookie dough recipe

Make this easy, delicious and freezable cookie recipe together with your child.

* these ingredients make a lot of cookies why not put the extra dough in your freezer - you can take some out to bake anytime!

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Ingredients

- 500gm softened butter.
- 1 tin (400gm) sweetened condensed milk
- 3/4 cup brown sugar.
- 5 cups self-raising flour OR 5 cups of plain flour and 3 table spoons of baking powder.
- 3 tablespoons cocoa powder
- Additional flavourings of your choice - chocolate chips, cherry pieces, sprinkles, blueberries etc.

Instructions

1. In a large bowl cream the butter and sugar until light and fluffy.
2. Add the condensed milk and any additional flavours or extras and mix well.
3. Add the flour and mix until a soft dough forms.
4. Pre-heat your oven to approx 180 Celsius.
5. Roll spoonfuls of cookie dough into balls and place on a lined baking tray, flattening slightly.
6. Bake in a moderate oven for 10-15 minutes or until the edges of the cookies just begin to brown.
7. Allow the cookies to cool on the tray for a few minutes then transfer to a rack to cool completely.