

# Chocolate Chip Cookies with Reduced Badness

Makes 60-80 biscuits

50g butter  
180mL sunflower oil  
½ cup sugar  
3 Tbsp maple syrup or honey or golden syrup or brown sugar  
3 Tbsp milk powder  
4½ cups flour  
3 tsp baking powder  
9-10 Tbsp water (add more to get a medium soft dough) – equivalent to 150mL of water. I find a wetter mix with about 150-180mL of water is easier to shape into biscuits.  
½ cup chocolate chips  
1 cup cake fruit mix or assorted dried fruit (chopped)  
spices – suggestions: ginger powder, cinnamon and nutmeg, chilli powder  
coconut (optional)



Melt the butter and then just mix everything together.

Good texture can be achieved with rolled oats or muesli which has been through a blender.

Make the biscuits to the size you want on an un-oiled baking tray

Bake at 180°C for 15-20 minutes swapping the tray positions midway through. Basically bake until they start going golden. A dry mix will require less baking time than a wet mix. If your mix is quite wet you can expect baking times up to 25-30 minutes.

Allow to cool on the trays for a little bit. They will be soft initially but will firm up as they cool. Transfer to racks to cool when they are firm enough to release from the trays.