

## **WEEKENDER BISCUITS**



Preparation time: 10 minutes

Cooking time 15 minutes

Enough for 25-30 biscuits

- 250g Margarine
- 2/3 cup Sugar
- 2 Eggs
- 2 ½ cups SR Flour
- 1 1/3 cups Sultanas or Mixed Fruit
- ½ cup Chocolate Chips
- Dessert bowl of lightly crushed Cornflakes

Preheat oven to 180C.

Cream Butter and Sugar, until light and fluffy.

Add Eggs and beat well. Fold in Flour, Sultanas and Choc Chips. Mix well.

Drop large teaspoon sized balls of mixture into Cornflakes, roll lightly to cover, and then place on a greased baking tray, with room to spread.

Bake for about 15 minutes, until just brown. Remove carefully from the tray with a spatula, and cool completely on a rack before eating or storing.