



Milo Cookies

(makes 10 large cookies)

Ingredients

- 2 cups plain (all-purpose flour), sifted
- 1 teaspoon bicarbonate of soda, sifted
- ½ cup milo powder
- ½ cup white caster sugar
- ½ cup brown sugar
- 150g unsalted butter, melted and cooled
- 1 egg, lightly beaten
- 1 teaspoon vanilla extract
- ¼ cup raw brown sugar

Method

1. Preheat the oven to 170 degrees Celsius for a fan forced oven. Line two large oven trays with baking paper. Place the raw brown sugar in a small bowl and set aside.
2. Combine the sifted flour, baking soda, milo powder and sugars in a large bowl and whisk well.
3. Make a well in the centre and add the butter, egg and vanilla. Stir well to combine.
4. Roll ¼ cups of the cookie dough into balls and roll them in the raw sugar to coat. Place 5 balls on each oven tray ensuring there is plenty of space around each ball, and flatten slightly.
5. Place the trays in the oven to bake for about 15 mins or until light brown in colour. If you like a crunchy cookie, bake the cookies for a couple of extra minutes. Set aside to cool slightly before placing the cookies on wire racks to completely cool.

Cook's Note

It is completely normal for the cookies to be really soft when you take them out of the oven. They will crisp up as they cool on the trays. The cookies are great to store in an airtight container for a few days although I doubt they'll last that long!!