

Recipes from the Millers



Neil's Cookies

Ingredients

- 110g butter or margarine
- 110g caster sugar
- 1 teaspoon baking powder
- 1 tablespoon golden syrup
- 75g Acorn Bank flour
- 150g self-raising flour
- 50g sultanas or chocolate chips

Method

- Mix together butter, sugar, golden syrup and baking powder into a smooth paste
- Add the flour and sultanas or chocolate chips as you choose and mix into a stiff dough, kneading slightly if required
- Make spheres of the dough about the size of a 50 pence piece and place well apart on a greased baking sheet (they will spread out)
- Squish each sphere gently with a fork
- Bake at 180 deg C, or gas mark 4, for approximately 20 minutes, until golden brown.