

Eggless Basic Cookie



*A customisable no-egg cookie dough
with a special hint of flavour*

100 gram unsalted butter, softened
+/- 70 gram brown sugar
1 tablespoon golden syrup/honey
150 gram self-rising flour
+/- 85 gram fillings of choice*

- 1) Preheat oven to 180°C and prepare baking sheet as you like.
- 2) Beat *butter* and *sugar* until light in colour and creamy, then beat in *syrup/honey*.
- 3) Work in **half** the *flour*, then add in the *fillings* with remaining *flour*.
- 4) Divide into teaspoon-sized balls with an inch separation on baking sheet.
- 5) Bake 10-12 minutes or until golden brown and fragrant. Cool on wire rack.

*Fillings options: Chocolate chips, nuts, M&Ms, hand chopped chocolate chunks, heart's desire.

Note: You don't want the unbaked balls to be too big as they will be a firmer texture to bite without eggs so a thick, tall cookie is a pain to eat if it doesn't spread much due to cooler environment/colder butter.