Custard Powder Cookies

Ingredients

140g butter or margarine
175g caster sugar
1 egg
½ teaspoon vanilla essence
225g self-raising flour
85g custard powder
85g chocolate or dried fruit.

Method

1. Heat the oven to 180 c gas mark 4

2. With a wooden spoon cream together the butter and sugar until light and fluffy.

3. Add the egg and vanilla to the mixture and mix well.

4. Sieve the flour and the custard powder into the mixture and stir well.

5. Add chocolate or fruit and mix.

6. Roll the dough into balls and place onto a greased baking sheet.

7. Bake for 12-15 mins until lightly golden.

- If you don't have custard powder, just replace it with flour.