

# Chocolate GF Chip Cookies

A classic crowd-pleaser

#### Overview

- Rating | easy
- Prep | 10 minutes
- Cook | 11-14 minutes
- Total time | 24 minutes
- Makes | 6

## You will need

- 1/4 cup butter, softened
- 1 tbsp milk
- 1 mixing bowl
- 1 spoon
- Baking tray

### Instructions

#### 01

Preheat oven to 350 degrees F (180 C). Empty kit into bowl and add in the butter and milk. Mix until smooth and creamy.

#### 02

Shape dough into 6 even balls and place onto baking tray. Flatten slightly.

#### 03

Bake 11-14 minutes or until edges are golden brown. Remove from oven and let cool on tray for 5 minutes before moving to cooling rack if you have one. Enjoy!

#### Tips

- Feel free to use any mixer (including your hands!) when making the dough
- Keep in a container for up to 5 days on the counter or 3 months in the freezer

# lazy bake.

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