

Judy's Favourite Family Recipes

Chocolate Chip Cookies

- 180g butter
 - 1/3 cup sugar
 - ½ cup sweetened condensed milk
 - 1 ½ cups self-raising flour
 - 250g milk chocolate bits
1. Pre-heat oven to 180°C
 2. Beat butter and sugar until creamy
 3. Beat in sweetened condensed milk
 4. Add flour, stir until combined
 5. Add choc bits, mix well
 6. Roll heaped teaspoons of mixture into small balls, place on greased tray, press gently with fork
 7. Bake for 15 minutes until golden

Wontons

- 200g chicken or prawn mince
- 2 sprigs spring onion, finely sliced
- ½ small tin water chestnuts, finely diced
- Salt and pepper
- 2 tablespoons hoisin sauce
- Wonton wrappers
- Soy sauce for serving

1. Mix all ingredients thoroughly until mixture resembles a paste
2. Place teaspoon of mixture into the middle of wonton wrapper, wet edges of wonton and then fold over to seal

Cooking options

- Steamed: place in steamer for 10 minutes
- Boiled: place wontons in boiling water and cook for 3-4 minutes
- Deep fried: fry in vegetable oil until golden brown and cooked through

Sweet Chocolate Truffles

- 250g plain biscuits (e.g. Milk Coffee, Marie)
- 400g sweetened condensed milk
- 1 cup desiccated coconut
- 1/3 cup cocoa powder

1. Blend biscuits in food processor until finely crushed. Or place in snap-lock bag and crush with rolling pin
2. Transfer to mixing bowl
3. Add cocoa and 1/3 of coconut and condensed milk
4. Mix well together
5. Put in fridge for 40 minutes
6. Spread remaining coconut onto a plate
7. Roll tablespoons of mixture into balls and then roll in coconut
8. Refrigerate

Optional

Add 2 crushed Peppermint Crisp bars for a great mint-tasting truffle

