

# Chocolate Snap Cookies

## INGREDIENTS

1 Cup Self Raising Flour

Bubbles

Fat Margarine

Sugar

½ Cup Choc Chips

Desiccated Coconut

## METHOD

180oC. In a large mixing bowl cream sugar and margarine, beat in egg white. Add in coconut, choc chips, flour and milk together. Fold in rice bubbles until ingredients are combined. Drop a dessertspoon of mixture onto baking tray that has been coated with cooking spray. Flatten each cookie.

Bake 20 minutes or until golden brown. Cool on wire rack.

