

# Simple Savings Cookies

## Ingredients

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- 500 g** margarine
- 1** tin condensed milk
- 1** cup sugar
- 5** cups self-raising flour

## Method

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Cream sugar and margarine. Add condensed milk and flour. Roll into teaspoon sized balls and press down with a fork. Place on greased trays and bake in moderate oven until golden brown (approximately 10-15 minutes).

## Notes

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Divide mixture into 4 or 5 equal parts and add your choice of flavourings. I've used:

- milo
- cornflakes
- jam (for jam drops)
- sultanas
- choc chips
- coconut
- mixed spice
- ginger

Unused portions can be rolled into a log shape and kept in the freezer. Slice and bake as required.

**Source: Simple Savings (120 cookies)**

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