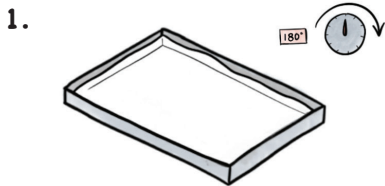


🕒  
1 hr  
🍪  
makes  
22

# HOKEY POKEY COOKIES

- 125 g butter
- ½ cup sugar
- 1 tbsp golden syrup
- 1 tbsp milk
- 1½ cups Edmonds standard flour
- 1 tsp Edmonds baking soda



Preheat oven to 180°C. Line a baking tray with baking paper.



Heat butter, golden syrup and milk over medium heat.



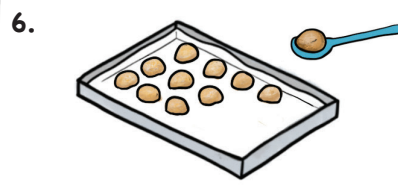
Stir constantly until the butter melts and the mixture is almost boiling.



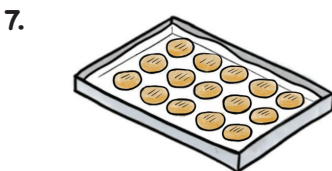
Remove from heat. Allow to cool to lukewarm.



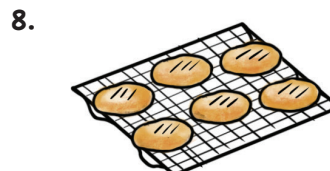
Sift flour and baking soda. Add to the cooled mixture. Stir well.



Roll tablespoonfuls of mixture into balls. Place on the prepared tray.



Flatten with a floured fork. Bake 15–20 minutes until golden brown.



Leave on tray for 1–2 minutes. Transfer to a wire rack to cool.