Chocolate Chip Cookies

Ingredients:

- 125g butter, melted
- ¾ cup brown sugar
- 1 egg, beaten
- 1 ¾ self-raising flour, sifted
- 250g milk chocolate chips

Method:

1. Preheat oven to 170 degrees. Line a baking tray with baking paper.
2. Place butter and sugar in a bowl and stir until smooth. Add the egg and mix well.
3. Stir in the flour until well combined. Add chocolate chips and stir.
4. Roll level tablespoons of mixture into balls, place on tray and flatten slightly with a spoon.
5. Bake in oven for 12 minutes or until golden.
6. Cool for 5 minutes before serving.
Choc Cherry Balls

Ingredients:
- 4 cups desiccated coconut
- 395g can sweetened condensed milk
- 1/2 cup (100g) red glace cherries, finely chopped
- 250 g chocolate chips

Method:
1. Cover a baking tray with cling wrap.

2. Combine coconut, milk, cherries and chocolate chips in a bowl.

3. Stir until coconut mixture turns pink.

4. Using 1 level tablespoon mixture at a time, roll mixture into 40 balls. Place balls, 3cm apart, on prepared trays.

5. Refrigerate cherry balls until set.
Ham and Tomato Pizza

Ingredients:

- 4 English muffins, halved
- 1 cup Tomato Pasta or Pizza Sauce
- 400g ham
- 2 large tomatoes
- 1 cup Pizza Cheese, grated

Method:

1. Preheat oven to 200°C or 180°C fan and lightly oil 2 baking trays.
2. Place muffins onto trays. Spread muffins with the sauce, using the back of a spoon.
3. Slice the tomatoes.
4. Top pizzas with ham and tomato slices. Sprinkle cheese over the top. Bake for 15 mins, until pizzas are crisp and golden brown.
5. Cool pizzas slightly, then cut into wedges and serve.