

# KARAMEL KOEKIES / CARAMEL BISCUITS



*By Food lovers recipes*

## KARAMEL KOEKIES / CARAMEL BISCUITS

Vir die koekiedrukker:

500 g botter

470 ml suiker

397 g blik Kondensmelk

6×250 ml meel

12.5 ml bakpoeier

knippie sout

10 ml vanilla of karamel geursel

Room botter en suiker en voeg kondensmelk by.

Voeg droë bestanddele by en laastens die geursel.

Sit in cookie gun.

Bak teen 180°C vir 12 tot 15 min.

Maak 240 koekies!!

## CARAMEL BISCUITS

500 g butter or margarine, softened

375 g (470ml) sugar

397 g can full cream sweetened condensed milk

750 g (6\*250ml) flour, sifted

12.5 ml baking powder

pinch of salt

10 ml caramel essence

Cream together butter and sugar until light and fluffy.

Stir in condensed milk.

Sift in dry ingredients and mix well.

Lastly, add caramel essence and beat well.

Roll 5 ml amounts of mixture into balls, place on lightly greased baking trays.

Press down with a fork or spoon mixture into biscuit maker and press out biscuits on trays.

Bake at 180°C, 12 to 15 minutes until golden brown.

Transfer to wire cooling racks to cool.

Store in airtight containers

Makes about 240 biscuits (if using the biscuit maker)

Foto en resep geplaas deur Marlene Van Huyssteen