

## **Kate's Akta-Vite Oaty Choc Chip Biscuits**

250g butter, softened  
1/2 cup brown sugar  
1/2 cup castor sugar  
2 eggs  
1 1/2 cups SR Flour  
1 cup rolled oats  
1 cup Akta-Vite  
250g dark chocolate bits

Preheat oven to 180°C. Line 2-3 baking trays with baking paper.

Cream butter and sugars until light and very fluffy.

Add eggs, one at a time, mixing well after each addition.

Fold in flour, oats and Akta-Vite gently to combine. If mixture is too liquid, add a little more flour. If mixture is too stiff, add a little milk.

Gently fold in choc chips.

Place tablespoons of cookie dough onto trays, allowing space to spread.

Bake for 12-15 minutes until just golden and your house is filled with delicious chocolate cookie aroma!

Kate says they are YUMMO and much better for you than a traditional choc chip biccie!