

Parent Career Coffee Morning

Baking Easter cookies



EASTER COOKIES

Ingredients:

- 300g plain flour
- 1g bicarbonate of soda
- 8g baking powder
- a pinch of salt
- 75g granulated sugar
- 200g light brown sugar
- 200g mini eggs
- 100g milk chocolate chips
- 125g butter
- 1 egg

Equipment:

- Large mixing bowl
- Measuring jug
- Small coloured bowl
- Wooden spoon
- Electric whisk
- Sieve
- Spatula
- Weighing scales
- Silver foil tray x 2
- Measuring spoons

1. Preheat the oven to 170°C.

2. In a large mixing bowl add the softened butter (125g) and the two sugars (75g granulated/ 100g light brown).

3. Using an electric whisk, whisk the sugar and butter for about 2 minutes so the sugar starts to dissolve and the mixture is smooth and much lighter in colour.

4. In a coloured bowl, crack the egg (1).

5. Add the egg in to the large mixing bowl and whisk again for 30 seconds until you can no longer see any egg.

6. Sieve in the plain flour (300g), bicarbonate (1g), baking powder (8g) and salt (a pinch) then mix with a spatula until a thick cookie dough is formed.

7. Add in the mini eggs (200g) and chocolate chips (100g) and mix these through.

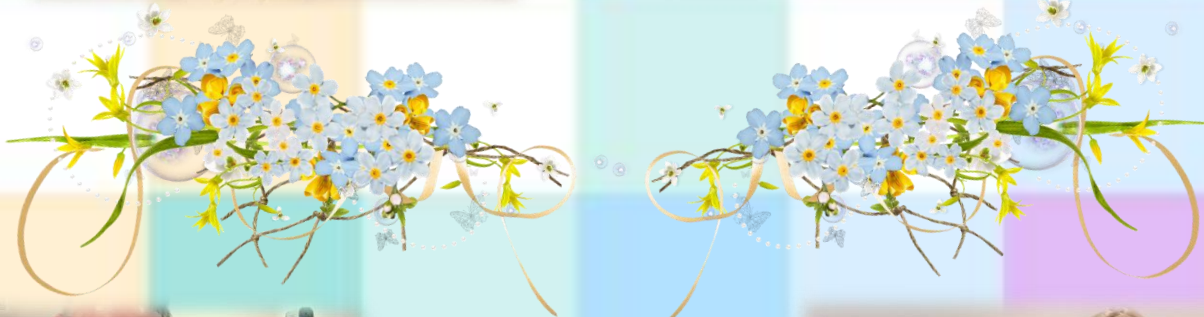


8. Weigh the cookie dough as a whole and divide into 8 equal portions – roll into cookie balls.

9. Add four cookie dough balls to a silver foil tray, as they will spread. Repeat with the other four.

10. Bake for 13 minutes.

11. Leave the cookies to cool and they will harden up.

Alderman Knight School



With
Mrs. Goss
&
Mrs. Brown
12.03.2024

