

## Cookies

### Ingredients

125g Plain Flour  
pinch of salt  
75g margarine (cold)  
75g sugar  
2-3 tbsp milk  
 $\frac{1}{2}$  tsp vanilla essence- optional



**Aim Higher :-**

**Choose one** of the following to flavour your cookies  
Lemon/ orange zest, 50g choc chips, 50g sultanas, 1 tsp mixed spice

**TIME IS LIMITED IN LESSONS  
SO PLEASE MAKE SURE ALL  
INGREDIENTS ARE WEIGHED UP  
AT HOME**


### Equipment

All equipment is provided by school  
But ..

**\*\*Don't forget a  
container to take your  
biscuits home\*\***

Oven temperature : *Gas 5 or 190° C or 170° C fan*

### Method:

- Preheat oven and collect equipment.
- Place margarine, sugar, flour, milk, vanilla essence and
-  add any flavourings you are using into bowl and mix well.
- Flour the work surface and shape into a sausage shape by hand.
- Cut the dough into 8 equal pieces.
- Transfer to a baking tray and fork the top if wanted- then bake until golden brown- they will still be soft at this stage. (Approx 12-15 mins)
- Transfer to a cooling tray.