**Cookies**

**Ingredients**
- 125g Plain Flour
- pinch of salt
- 75g margarine (cold)
- 75g sugar
- 2-3 tbsp milk
- ½ tsp vanilla essence - optional

**Equipment**
- All equipment is provided by school
- But ..
- **Don’t forget a container to take your biscuits home**

_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**

**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.