



# Recipe of the Week

## Rainbow Cookies



# Wash your hands!

Remember we **MUST** think of our hygiene when working with food to stop germs from spreading!



# Now it is your turn to make some Rainbow Cookies!

You will need to collect and measure your ingredients:

- 125g Unsalted butter
- 115g Soft brown sugar
- 110g Caster sugar
- 1 Egg
- 220g Self raising flour
- 1tsp Vanilla extract
- ½ tsp Salt
- 250g Smarties



*Makes approximately 24 cookies.  
Ask an adult to supervise you when  
using the oven.*

# Step 1.

- Preheat your oven to 200°C (fan oven 180°C) and put baking paper onto 2 trays.





## Step 2.

- In a large bowl mix together the butter with the white and brown sugar until the mixture is pale and fluffy.



## Step 3.

- Add in the egg and the vanilla extract and mix together well.





## Step 4.

- Add the salt to the flour and sift into the mixture.



## Step 5.

- Mix it all together until a soft dough forms.





## Step 6.

- Now stir in the Smarties.



## Step 7.

- Break off walnut sized pieces of the dough and roll it into balls.
- Place these on the baking trays leaving space between them as they will spread out during baking.



## Step 8.

- Place in the oven and bake for 8 minutes or 10 minutes if you like them crunchy.





## Step 9.

- Now tidy up your work station whilst you wait for your cookies to bake.



## Step 10.

- Once you have taken the cookies out of the oven, leave them to cool on a cooling wire.



Time to enjoy your **Rainbow Cookies**



- If you don't have Smarties you could use chocolate chips or left over Easter eggs.