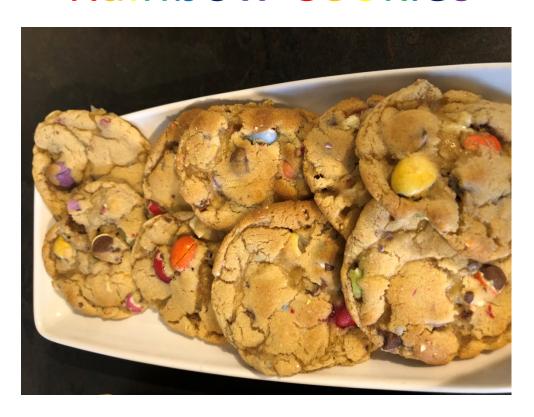




Recipe of the Week Rainbow Cookies



Wash your hands!

Remember we <u>MUST</u> 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 and 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.





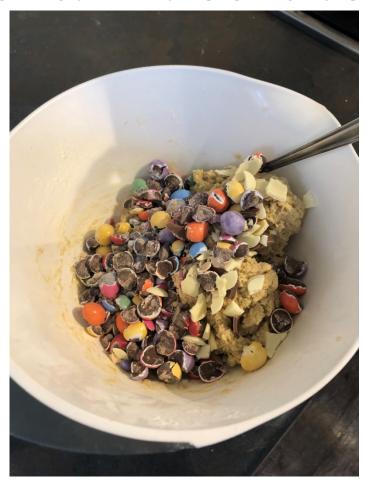
Step 5.

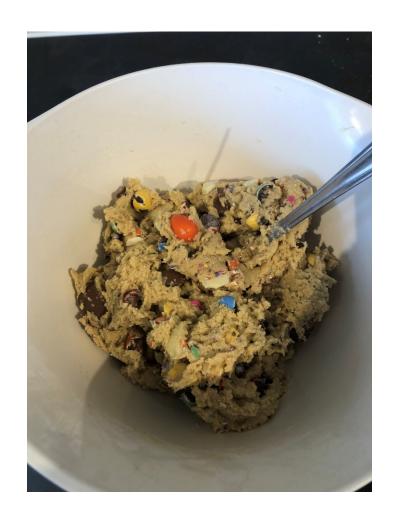
Mix it all together until a soft dough forms.



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.

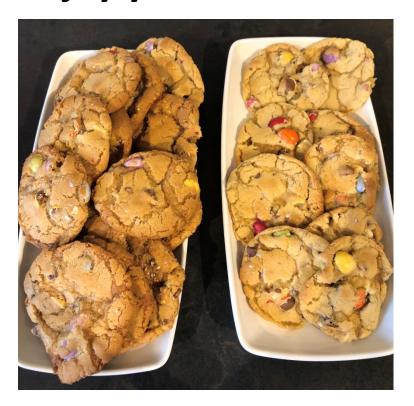


Step 10.

 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.