

Learning objective.

Today we are learning... the effect of dry heat on sugar and starch, so that... we can achieve crisp and golden cookies.

Making date: _____

Cookies

Recipe

100g (4oz) soft margarine (not low fat spread)/ 100g Dairy Free Spread
50g (2oz) caster sugar.
150g (6oz) self-raising flour.
2 tablespoons of condensed milk
(provided by school)/ Dairy Free milk
100g of flavouring ingredients

Equipment to get out at school

Baking tray
Mixing bowl
Wooden spoon
Fork
Table spoon
Palette knife

METHOD

- Collect equipment
- Light oven Gas 5 or 180C
- Grease a baking tray
- In the mixing bowl, cream together the butter and sugar for 3 minutes, or until light and fluffy
- Add the condensed milk and beat for 1 minute.
- Add the flavouring ingredients
- Stir in the flour.
- Roll golf ball sized lumps of dough and place on baking tray with gaps between.
- Flatten the cookies with the back of a fork
- Bake for 15 minutes until lightly golden.
- Cool for 5 minutes before removing from baking sheet and transferring to a cooling rack.
- Wash up.



FOOD FACT

The raising agent in this recipe is the CO₂ from the baking powder in the flour and air that you have beaten in.

AT HOME

Store in an air tight container.

TIPS

Compare your cookies with a shop bought version. Describe the colour, flavour and texture.