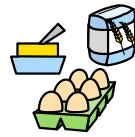




Let's Get Cooking: Smarties Cookies



ingredients



butter



caster sugar



egg



vanilla extract



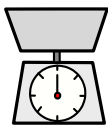
self raising flour



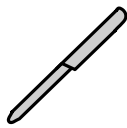
Smarties



kitchen equipment and utensils



scales



knife



fork



spoon



wooden spoon



teaspoon



bowl



mixing bowl



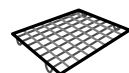
jug



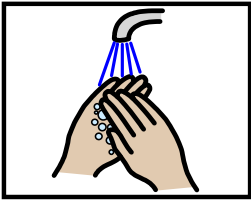
baking tray



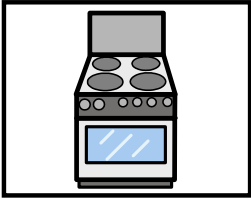
spatula



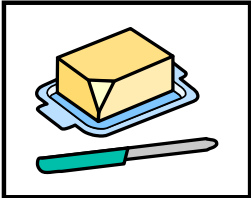
cooling rack



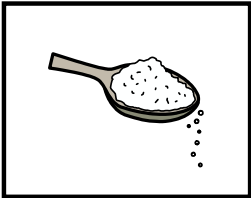
Prepare to cook:
jewellery off, hair up, wash hands and clean apron on.



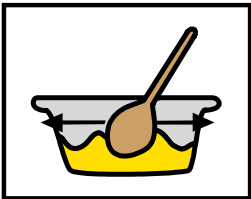
Preheat the oven.
160°C fan, 180°C or gas mark 4.



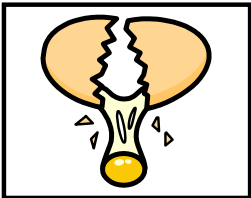
Weigh 125g butter and place in a mixing bowl.



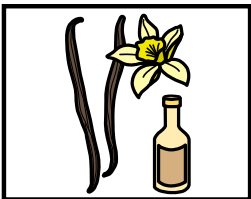
Weigh 225g of sugar and add to the mixing bowl.



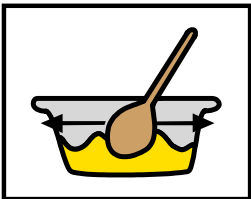
Beat the butter and sugar together.



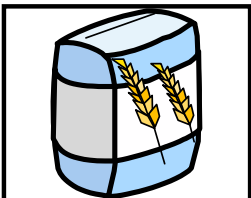
Crack and lightly beat 1 egg in a jug.
Add to the butter and sugar mixture.



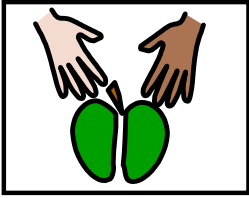
Measure 1 teaspoon of vanilla extract.
Add to the butter and sugar mixture.



Beat in the egg and vanilla extract.



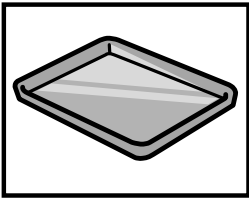
Weigh 225g of self raising flour.
Stir in the flour to make a dough.



Divide the dough into half.
Divide each half into 6.



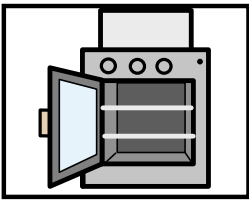
Roll the pieces of dough into 12 balls.



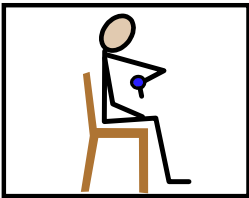
Space 6 balls out on a baking tray.
Save the other 6 for the second batch.



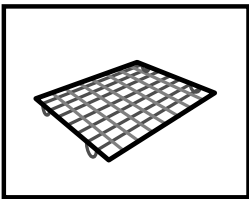
Flatten each ball slightly,
Decorate each with 5 Smarties.



Danger: HOT! Wear oven gloves or ask an adult.
Cook for 10 minutes, the edges will be just golden.



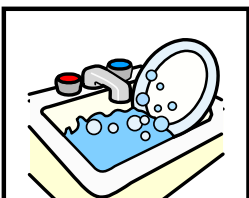
Danger: HOT! Wear oven gloves or ask an adult.
Remove from the oven and leave for 2 minutes.



Transfer the cookies to a cooling rack with a spatula.



Prepare and bake the second batch.



Wash up and tidy away.