

## **COOKIES RECIPE**

### **Cookies**

150g self-raising flour

100g sugar

100g butter

2 tbsp syrup (maple, golden, even honey). This can be reduced to 1 tbsp if you want your cookies less sweet.

Handful chocolate chips (optional, can be replaced with raisins/nuts)

### **Decorations**

Ready-to-roll fondant icing

Coloured writing icing

Any other sprinkles, chips, pearls etc

### **Method**

1. Heat the oven to 180 degrees celsius
2. Soften the butter
3. Pour the sugar into a bowl and mix it with the butter
4. Pour in the syrup and mix
5. Sive in half the flour and mix together
6. Add the chocolate chips
7. Sive in the rest of the flour and mix it all together
8. Put balls of mixture onto a baking tray and cook for 12 minutes
9. Leave to cool!

### **Decorating**

1. Roll out some fondant thinly between two pieces of baking paper
2. Place it on top of a cookie and tear around the edges.
3. Decorate however you want!