

Easter Hot Cross Cookies



You will need: a large mixing bowl, a wooden spoon, baking trays and scales

Ingredients:

200g softened butter plus extra for greasing trays

100g light muscovado sugar (or any sugar)

1 egg

250g plain flour

1tsp cinnamon (optional)

2tsp baking powder

100g sultanas (or any dried fruit)

100g milk chocolate chips (or a chopped-up bar)

Decorating crosses on cookies:

100g melted white chocolate chips/bar of chocolate



Method:

Heat oven to 180°C/160°C Fan/ Gas 4

Lightly butter the baking trays.

In a large bowl beat together the butter, sugar and egg until smooth.

Stir in the flour, cinnamon and baking powder.

Add the sultanas (or dried fruit) and 100g milk chocolate chips then mix together to form a dough.



Roll lumps of dough into balls the size of a golf ball (if sticky sprinkle some flour on your hands).



Flatten these balls onto the trays, leaving enough space between each for them to expand.
Bake for 10 mins until golden (you may have to do this in batches). **(Adult supervision required when using the oven).**



Remove the cookies from the trays and cool on wire racks **(adult supervision required when using the oven).**
Melt the white chocolate in the microwave on Low in 20 second bursts.
Using a small piping bag or a teaspoon, carefully drizzle a cross on top of each cookie.
Leave to set before eating.
These cookies will keep for three days in an airtight container, Enjoy!
This recipe has been adapted from www.bbcgoodfood.com/recipes/hot-cross-cookies

