

Cookies

Method

1. Preheat oven to 180°C
2. **Line** a baking tray with baking paper
3. **Weigh** out the sugar in a large mixing bowl
4. **Weigh** out the butter in a small mixing bowl
Use a white chopping board to cut the butter if needed
Soften the butter if too hard to cream
5. Add the butter to the sugar in the large bowl
6. **Cream** the sugar and butter with a wooden spoon **[A]**
Use a safety mat
7. Add the golden syrup and **mix**
8. **Mix** in your chocolate chips/fruit and a third of the flour
9. **Mix** in another third of the flour
10. **Mix** in the remainder of the flour to form your final dough
! Do not overwork the cookie dough
11. Use a dessert spoon to **portion** your dough into 8 even servings
12. **Roll** the dough into balls and space them evenly on the baking tray
13. **Bake** for 12-15 minutes until golden-brown **[B]**

Ingredients

- 150g self-raising flour
- 100g caster sugar
- 100g butter
- 1 tbsp golden syrup (school)
- Extras: e.g. chocolate chips, raisins, cranberries
- Container

Equipment

- Blue tray
- Safety mat
- Wooden spoon
- Spatula
- Dessert spoon
- Baking paper
- Palette knife
- Measuring spoons

- Cooling rack
- Baking tray
- Large mixing bowl
- Small mixing bowl
- White chopping board

Key Moments



[A] Butter and sugar before and after being creamed with a wooden spoon



[B] Golden-brown cookies