

# RECIPES FOR SUCCESS: SCRUMPTIOUS COOKIES



We are delighted to introduce you to the **Forkingout** team. Nick, Mike, and Sam are great supporters of the Trussell Trust and are our Tea for Trussell's chief bakers. Here they share their delicious **Scrumptious Cookie** recipe.

**Create the perfect cookie with a soft, chewy centre and crisp outer edge. They will make you incredibly popular at your Tea for Trussell!**

## Ingredients

- 100g butter / low fat margarine / dairy free spread
- 100g brown sugar (if you don't have brown sugar, don't worry, just use 200g caster sugar)
- 100g caster sugar
- 1 egg
- 100g plain flour (you can use self-raising flour if you prefer)
- 175g mixed chocolate chips / dried fruit
- Optional: 1 tbsp vanilla essence, 1 tbsp baking powder

## Instructions

1. Preheat the oven to 170°C/Gas 3. Line a baking sheet with parchment.
2. Beat the butter and sugar in a large bowl until pale and creamy. You can do this with a mixer or wooden spoon.
3. Crack the egg into a bowl and add to the mix. Mix well.
4. Add the flour and mix slowly.
5. Now is the fun part! You can go indulgent or healthy, whichever you like. Add chocolate buttons or chunks (milk, dark or white – or a mixture) or raisins. You could even use mini chocolate eggs, lightly crushed with a rolling pin, leaving some larger pieces to decorate – yum!
6. Add the vanilla (optional) and baking powder and mix well.
7. Roll tablespoons of the dough into balls and place onto the lined tray. Leave plenty of space between the dough as they will spread.
8. Place in the hot oven for 12–14 minutes, or until lightly golden (make sure you don't overdo them – the chewier the better). Leave to cool completely, then enjoy with friends and family at your Tea for Trussell.

