

Toffee Apple Cookies

Ingredients

70g butter / margarine

50g soft brown sugar (you can always use white but will not have the same toffee taste)

20g fine semolina

1 egg

35g toffee pieces (I've used fudge chopped up which is just as delicious)

35g dried apple pieces (you could use any dried fruit)

90g self raising flour

Equipment

Baking tray/s

Bowl

Wooden spoon

Sieve

Method

1. Ensure you have weighed out all ingredients before we start the zoom session and have washed your hands.
2. Preheat oven to 170 degrees C or gas mark 3 – ask an adult to help with this.
3. Prepare a baking tray with baking paper.
4. Cream the butter and sugar together in a bowl.
5. Stir in the semolina and add the egg. Mix well.
6. Add the toffee/fudge – chopped into small pieces, add the dried fruit – chopped into small pieces and mix together well.
7. Sift in the flour and slowly mix until you have a cookie dough (spoonable not for cutting out shapes), if the mixture is a little dry add a little milk.
8. Place spoonfuls of the mixture onto the baking tray, make sure the cookies have got room to grow a little.
9. Bake for 8-10 minutes or until golden brown.
Allow to cool before munching as the toffee/fudge will be hot.