

# Smartie Cookies

## Ingredients

275g plain flour  
1 tablespoon cornflour  
1 teaspoon baking powder  
175g unsalted butter, melted  
2 teaspoons vanilla extract  
125g soft light brown sugar  
100g granulated sugar  
1 large egg  
1 large egg yolk  
100g smarties (or your choice of chocolate) plus a few extra for decoration

I don't know about you but I do love a good cookie! I enjoyed making these. These went down really well in my house - why don't you give them a go!

## Method

1. Preheat oven to 180°C (160°C fan) Gas Mark 4 and line two baking sheets with baking parchment.
2. In a large bowl, sift together the flour, cornflour and baking powder with 1tsp salt.
3. In a separate bowl, stir together the melted butter (I melted mine in the microwave but it melts very quickly, alternatively you can melt your butter in a saucepan over a low heat) and vanilla with both sugars until smooth, before whisking in the egg and yolk.
4. Stir the wet ingredients into the dry and fold in the chocolates. The mixture should be soft but thick. Cover and chill for about 30 minutes, if you find it is getting too soft and sticky, you can always put it back in the fridge to chill again.
5. Roll pieces of cookie dough into golf ball-sized balls and space them evenly on the lined baking sheets - make sure you leave plenty of room around them as they will spread. Dot a few of the extra chocolates on top of the cookies.
6. Bake for 12min until golden and still gooey (you may need to cook them in batches).
7. Remove from the oven and leave to cool for 10min on the trays before transferring to wire racks to cool completely, or enjoy while warm.



## Top Tips

- ⇒ I roll all my cookie dough balls the same weight, then I know that they will all be cooked through at the same time. I weight each ball to 37g
- ⇒ Line your baking tray with greaseproof paper, this will stop your cookies from sticking - make sure that you don't place them too close together as they will spread out
- ⇒ I added a couple of extra smarties on the top of each cookie



Filling ideas - You can make these with other chocolates, just make sure that you use the same amount as the smarties!

## Why not try the following:

Milk chocolate chunks, white chocolate chunks, dark chocolate chunks (or a mixture of all three), peanut M&M's, chocolate M&M's, mini rolos, chopped up Terry's chocolate orange or mini eggs.

## Safety First

Make sure that you are safe when using the oven:

- ⇒ use oven gloves to when putting or taking your bakes out of the oven
- ⇒ Or if you not sure, ask an adult to help you