

Easter Cookies



Ingredients:

For approximately 35 cookies

225 gms softened butter
100 gms caster sugar
280 gms plain flour
1 lightly beaten egg yolk
1 tsp mixed spices
¼ tsp salt

100 gms mincemeat or dried fruits of your choice chopped into small pieces
(Note: Mincemeat is not actually made with meat - it is a dried fruit/suet mixture.)

Method:

1. Cream butter and sugar until smooth.
2. Add salt and egg yolk to creamed butter and sugar and mix well.
3. Gradually fold in flour and spices.
4. Add mincemeat or dried fruits and thoroughly mix all the ingredients together.
5. Roll the fairly soft dough into one large roll or two smaller rolls.
6. Wrap in cling film and place in the fridge for a minimum of 2 hours.
7. Preheat oven to 160 degrees C.
8. Line a baking sheet with baking paper.
9. Slice the dough into ¼ inch (5mm) thick pieces.
10. Place slices on a baking tray giving each one enough space to expand a little.
11. Bake in the oven for 10-12 minutes (do not overcook)
12. Remove from the oven - bottom of cookies should be brown to indicate they are cooked.
13. Leave cookies on the baking tray for 5 minutes before transferring to a wire rack to cool.
14. Serve fresh or store in a cool dry place until ready to serve.

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