

Making your own delicious cookies is as easy as 1 2 3 when you follow these simple step-by-step instructions.

Before you begin:

Wash your hands thoroughly and clear a space on your kitchen bench or table.



Make sure you have the following things in front of you:

- The bag of cookie mix
- The little bag of decorations
- 1 egg
- Milk (about 2 tablespoons)
- A little flour
- 130 grams of butter (at room temperature)
- Extra butter for greasing trays
- Your cookie cutter
- A large mixing bowl
- A small mixing bowl
- A fork
- A tablespoon



- A spatula
- A rolling pin (or a clean bottle if you don't have a rolling pin)
- Flat baking trays



Ask an adult to turn on the oven to 180° (350°F).

Lightly grease the baking trays with a little butter and set them aside.



When you have done all these things you are ready to begin cooking!

Making your own

- 1** Pour the cookie mix into your large mixing bowl. Cut the butter into about 8 pieces and put these into the bowl with the cookie mix. Use your fingers to pinch and rub the butter into the cookie mix until it looks like crumbs - this may take a little time. When the mixture looks like crumbs, put it to one side and take out your small mixing bowl.



- 2** Break the egg into the small bowl and add 2 Tablespoons of milk. Mix together with a fork.

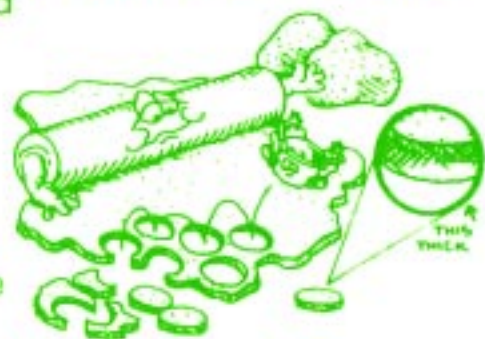


- 3** Now pour the egg-milk mixture into the large bowl of cookie mix. Use your fork to stir it until it is mixed well and getting stiff. Using your hands, squeeze the mixture until it sticks together like dough and makes a ball. If it feels too sticky then add a little flour, or if it feels dry and crumbly then add a little more milk. Cut the dough into 3 pieces.



cookies for kids

- 4** Sprinkle a little flour onto a clean area of your bench or table and onto your rolling pin (or clean bottle). Place a piece of dough onto the flour and roll it out until it is about as thick as the cookie pictured here. Take the cookie cutter and cut out a cookie close to the edge of the dough. (If the cutter is sticking to the dough, sprinkle a little flour onto it). Keep cutting cookies out until you run out of room on the dough. Put the dough scraps to one side.



- 5** Use the spatula to gently lift the cookies from the bench and put them on the lightly greased baking trays. Make sure the cookies are close together, but not touching.



- 6** Roll and cut the other 2 pieces of dough in the same way. Then gather all the dough scraps together, press them in a ball and roll and cut again. Do this until you have used up all the dough. (You should have around 30 cookies).

- 7** When all the cookies are on the baking trays, take the little bag of decorations and decorate each cookie in a special way, or make up your favourite icing and decorate your cookies after they have been cooked and cooled.



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Place the cookies in the oven (make sure an adult is there to help) and cook for about 8 minutes. To see if the cookies are ready, carefully take one tray out of the oven and use the spatula to gently lift a cookie up – the bottom of the cookie should be light brown. If the cookies are not cooked after 8 minutes, bake for 2 or 3 minutes more.



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When your cookies are done, take the trays out of the oven and let the cookies cool down. If you have a wire cooling rack you can gently lift the cookies with the spatula and place them on the rack to cool.



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When your cookies are cool, they're ready to eat! You can store any leftovers in an airtight container and they will stay fresh for about a week.

