

# Get your Bake On: Homemade Smarties Cookies – soft, squidgy and delicious!

Crikey, well, it's been a while hasn't it!

Happy new Year to you all and I hope you all had a wonderful Christmas. By wonderful, I mean alcohol and food filled.

I don't know about you guys, but our kitchen cupboards currently resemble the snack aisle of a supermarket on Black Friday. Smarties, Toblerone's, Chocolate Oranges, Chocolate truffles, Ferrero Rocher, Pringles, Doritos...and a fridge full of random pieces of cheese.

In a futile attempt to cull a load of chocolate in one go, the other day I made some Smarties Cookies. The kids LOVED them and they taste even more delicious than the ones you spend a load of dosh on at the supermarket bakery, trust me, I ate 3.

I suggest using Smarties in my recipe because we had enough to make me morbidly obese in a week, but any chocolates in a sugar shell will work for this recipe, M&M's, Minstrels, etc, will do the same job.

This is also a super recipe to get the kids involved with too. My littlest mainly just taste tested the Smarties and the cookie dough, but he tried.



### \*BAKING TIPS\*

Don't skip chilling your cookie dough. Chilling it ensures you end up with gooey, squidgy, delicious cookies and not crumbly ones. You know, like the ones you get at Millie's cookies  
\*drool\*.

Make sure you leave a lot of room between the cookies as they spread a lot when you cook them. I also like to bash the top of the cookies down gently as they come out of the oven to flatten them a bit.

Leave the cookies to cool down on the baking tray for 8-10 minutes once they're out of the oven. This allows them to firm up enough to put on a cooling rack without risk of them falling apart.

Don't over-bake the cookies, 10 minutes in the oven is really

enough. They should be very pale and slightly golden around the edge.



Happy Baking!