

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.

LIFE IS KNUTTS GET YOUR BAKE ON

HOMEMADE SMARTIES COOKIES

SERVES:

25 (APPROX.)

TOTAL TIME:

25 MINS PLUS CHILLING

INGREDIENTS:

150G SOFT UNSALTED BUTTER
125G LIGHT BROWN SUGAR
100G CASTER SUGAR
2 TSP VANILLA EXTRACT
1 LARGE FREE RANGE EGG
250G PLAIN FLOUR
½ TSP BICARBONATE OF SODA
½ TSP BAKING POWDER
150G SMARTIES

METHOD:

1. IN A LARGE BOWL, BEAT THE BUTTER WITH BOTH TYPES OF SUGAR. BEAT THE MIXTURE UNTIL EVERYTHING IS WELL COMBINED - THERE'S NO NEED FOR IT TO BE LIGHT AND FLUFFY.

2. ADD THE VANILLA EXTRACT AND EGG TO THE BUTTER MIX AND BEAT AGAIN UNTIL ALL THE INGREDIENTS ARE SMOOTH.

3. IN A SEPARATE BOWL, COMBINE THE REMAINING DRY INGREDIENTS. POUR THEM INTO THE WET MIXTURE AND MIX UNTIL A STIFF DOUGH FORMS. ADD THE SMARTIES AND MIX.

4. CHILL THE DOUGH FOR AT LEAST 30 MINUTES. PREHEAT THE OVEN TO 170°C, GAS MARK 3. GREASE AND LINE 2-3 LARGE BAKING TRAYS WITH BAKING PAPER.

5. SCOOP BALLS OF DOUGH (I USE A TABLESPOON). PLACE THE BALLS ONTO THE TRAYS, LEAVING PLENTY OF SPACE FOR EACH TO SPREAD OUT. TRY NOT TO ROLL THEM, AS THE RAGGED TOP GIVES THE COOKIES THEIR DELICIOUSLY FAMILIAR CRACKED SURFACE.

6. BAKE THE COOKIES FOR 10 MINUTES, OR UNTIL THE MIXTURE HAS SPREAD OUT AND BROWNED VERY SLIGHTLY AROUND THE EDGES. REMOVE FROM THE OVEN - THE COOKIES SHOULD LOOK UNDERCOOKED IN THE MIDDLE - AND ALLOW TO COOL FOR AT LEAST 10 MINUTES ON THE TRAY.

7. STORE IN AN AIRTIGHT CONTAINER FOR UP TO 3 DAYS.



Smarties Cookies

Happy Baking!