

Get your Bake On: Malteser Cookies – #GoodLookingCooking

My kids love freshly baked giant cookies.

The smell of them baking, the squishy and slightly chewy texture of scoffing them whilst they're still warm, all washed down with a cold glass of milk. Yum.

Luckily for my kids, homemade giant cookies are one of my forte's (though to be frank, I don't have many!) and I do make some every couple of weeks as a treat. The dough will also keep really well in the fridge for up to a week if you wrap it well in cling film (and don't scoff it!) – it's a great thing to have on standby if you have unexpected guests pop in or you forget about an upcoming bake sale.

My nan was the best baker, I aspire to be as good as she was but, to be honest, I don't stand a chance. She was brilliant. She used to bake every other day and would make things like Shortbread fingers, Viennese whirls with a dollop of Jam in the middle and Cheese Straws.

If I close my eyes, I can still clearly visualise her kitchen with her twin tub washer, her little oven, the wooden kitchen units and I can see myself kneeling up on a dining chair at the worktop under her kitchen window so I could help weigh and mix the ingredients on the old counter-weight weighing scales. I know my nan aspired to have a larger kitchen, with more room for her baking things and probably a nice big cooker, like the [kitchen range cookers from Belling UK](#) to bake in, but she made do with what she had and her baking was still wonderful. You don't need a posh kitchen to bake well. Happy days and marvellous memories. You can read more about my nan and see more of my recipes in my, [“Not quite Mary Berry” section](#).

Maltesers are a bit of a favourite in our house. We all love

them (mummy and daddy included) and we had somewhat of a 'glut' at Christmas. 3 boxes to be precise! So, to cull a few in one go (and to stop me from eating all 3 boxes by myself!)

I came up with this recipe for Malteser Cookies.

They're malty, soft, chocolatey and delicious. Get the kids involved, it's a really simple recipe, and have some fun together in the kitchen!



Ingredients

(Makes 15 - approx.)

- 125g unsalted butter, softened
- 100g caster sugar
- 100g soft light brown sugar
- 1 large egg
- 1 tsp Vanilla Extract
- 250g self-raising flour
- 25g malt drinking powder, such as Horlicks
- 150g Maltesers

Method

Preheat the oven to 170C and line 2 baking trays with Greaseproof paper.

Place the Maltesers into a freezer/sandwich bag and seal it shut, making sure the air is out of the bag. Use a rolling pin to crush them.

Once finished, place the Malteser crumbs to one side.

Put the soft butter, caster sugar and soft light brown sugar in a bowl. Use a mixer/wooden spoon to beat the ingredients together. Keep mixing until the butter and sugars combine - the mixture should be light and fluffy.

Crack the egg into the creamed mixture and mix again to combine.

Add the flour, malted drinking powder and crushed Maltesers to the mixture and, once again, mix everything together. The mixture will seem on the dry side to start with but don't worry: it will come together.

With clean hands, gather up golf ball sized lumps of cookie dough. Roll the dough balls between your hands to shape into a rough ball and then place on to the lined baking trays. Don't press the dough down; leave it as it is! Repeat with the rest of the mixture and ensure you leave a few cm between each cookie on the tray for it to spread as it bakes (I could fit 6 on my large tray).

Place the baking trays into the oven for 10 minutes, depending on the size of your cookies. Smaller cookies will of course cook faster than larger ones. The cookies should remain pale, with only the very slightest hint of colour and will still feel extremely soft when you remove them from the oven.

Leave them to firm up on the baking tray for about 5 minutes once they're out of the oven.

Once the cookies are firm enough to move, transfer them over to a wire rack to cool completely.

They will keep for up to 3 days in a sealed container or wrapped in Cling Film.

**Happy cooking folks! And
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