



Cookies for Kids

**1 hour 30
minutes**
Hands on

Family
Portion(s)

1
Difficulty



Method

Photo credit: G. Drakopoulos - Food
Styling: T. Webb

- Preheat oven to 200* C (390* F) Fan.
- Beat the margarine and sugar for about 10 minutes in a mixer, using the paddle attachment until light and fluffy.
- Add all of the remaining ingredients and ½ of the flour.
- When all of the ingredients are completely combined, remove the mixer's bowl and add the rest of the flour in batches. Mix with a spoon at first and then continue by hand.
- You want your dough to be soft and elastic.
- Shape into cookies (any shape you like) and place on a baking sheet lined with parchment paper.
- Brush the cookies with some egg wash (an egg diluted with some water).
- Bake for 15-20 minutes, until golden.

Tip

Beat the margarine until it is nice and fluffy!

Ingredients

- 300 g granulated sugar
- 300 g margarine
- 120 g orange juice
- 50 g brandy
- 50 g milk
- 2 eggs, +extra 1 egg for brushing
- orange zest, of 2 oranges
- 2 vanilla pods
- 1/2 teaspoon(s) baking soda
- 1/2 teaspoon(s) baking powder
- 1 pinch salt
- 80 g truffle, colored
- 1 kilo all-purpose flour, divided in half

Διατροφικός πίνακας

Nutrition information per portion

112 Calories (kcal)	3.0 Total Fat (g)	0.85 Saturated Fat (g)	18.5 Total Carbs (g)
6%	4%	4%	7%
6.2 Sugars (g)	2.1 Protein (g)	0.7 Fibre (g)	0.13 Sodium (g)
7%	4%	3%	2%