

Bake Better

BREAKFAST COOKIES RECIPE CARD



BAKE ALONG WITH KIRTY LABRA

INGREDIENTS

- 50g Softened salted butter
- 50g Caster sugar
- 1/2 tsp Vanilla Extract
- 25 g whole Egg
- 105 g All Purpose flour/Maida
- 1/4tsp Baking soda
- 30g Corn flaks (some extra for later)
- 30g Raisins
- 30g Cranberry (small chopped)

METHOD

1. Preheat the oven at 180°C (OTG Mode: upper rod + lower rod + fan).

2. In a bowl, cream together the soft butter and caster sugar, until light and fluffy. Then add eggs, vanilla extract and combine again. For adding the dry ingredient that is the flour and baking soda, pass both the ingredients through a sieve into the the egg - butter mixture.

OVEN TEMPRATURES

OTG

180°C (upper rod + lower rod + fan)

DECK OVEN

Upper temperature – 180°C ,
Lower temperature –180°C

UNOX

160°C, Fan speed – 1, Humidity – 0

Special Note

For even baking of the cookies you can simply rotate the cookie tray after 7-8 min of baking.

METHOD

3. Then add in the chopped raisins, cranberries and cornflakes to form a dough. Divide the cookie dough into balls of 45-50 gm each, gently press each cookie ball on a plate of cornflakes to provide extra crunch and rustic appearance to the cookies.

4. Now Place each cookie on a lined baking tray and press a little, make sure to give 3 finger space between each cookie.

5. Bake at 180°C (OTG Mode: upper rod + lower rod + fan) for 12 to 15 min until the cookies turn light golden in colour. Cool completely before serving.