

**Allergy checklist**

**There are allergens in the room and we have made the following adjustments:**

**Signed**

**Dated**

**EQUIPMENT**

Teaspoon

Mixing Bowl

Tablespoon

Mixing spoon

Lined baking tray

**RECIPE**

**INGREDIENTS**

Makes 12

X18 tbs plain flour

1/3 pack of butter

½ tsp baking soda

X4 tbs caster sugar

X1 Whole egg

X3 tbs oats

1 tbs Cocoa

Handful of chocolate chips

1 tsp peppermint

Splash of optional milk

**Chocolate mint Cookies**

**Super Good Because:**

Egg is an excellent source of protein-Essential for strong teeth and bones and promotes muscle growth.

Butter is a fat that helps protect vital organs (in moderation)

Oats are an excellent source of slow release energy

**METHOD**

1. Wash your hands and put your apron on
2. Check you have all your ingredients
3. Pre-heat the oven to 180c (Gas Mark 6)
4. Put the sugar and butter together in the mixing bowl, then add your peppermint.
5. Crack your egg directly into the bowl and fold in gently.
6. Add your plain flour, baking soda, cocoa and oats and mix together until you have a slightly stickly mixture.
7. Sprinkle your chocolate chips in slowly to ensure they don’t get squashed.
8. Divide your cookie dough into 12 equal balls and arrange them onto your baking tray, gently flattening them with the palm of your hand.
9. Pop into the fridge for a minimum of 30 mins-This will help your cookies to keep their shape!
10. Place the tray in a pre-heated oven at 160ºC Fan/180ºC/Gas 4 for 12–15 minutes.