

Cookie & Crumb Belgian White Chocolate & Cranberry Cookie Mix

Proudly made in Ireland

Ingredients:

Self-Raising Flour (**Wheat** Flour, Raising Agents (Sodium Bicarbonate, Acid Calcium Phosphate, Sodium Acid pyrophosphate), Soft light Brown Sugar (Sugar, Cane Molasses), White Chocolate (14%) (Sugar, Cocoa Butter, Whole **Milk** Powder, Emulsifier: **Soya** Lecithin, Natural Vanilla Flavouring), Dried Cranberries (11.6%) (Cranberries (55%), Sugar, Sunflower Oil). White Chocolate (contains 28% min. cocoa solids, 35.8% total fat, 22% min. **milk** solids)

Allergen Information: For Allergens, see ingredients above in **Bold**. Made in a kitchen/factory which handles **Nuts/Peanuts**.

You'll need to add:	210g Cookie Mix	420g Cookie Mix	840g Cookie Mix
Butter	60g	120g	240g
Egg Yolk	1	1	2
Vanilla Extract (Optional)	1/2 tsp	1 tsp	1 tsp
Makes	8-10 cookies	16-18 cookies	30-35 cookies

How to make your cookies:

1. Preheat your oven to 180° C/160° fan/gas mark 4.
2. Empty contents of jar into a bowl and mix well, breaking up any lumps.
3. Add melted butter, egg yolk and vanilla and mix well with a spoon or your (Clean!) hands or a spoon.
4. Shape tablespoons of mixture into balls, flatten slightly between hands and place on greased or lined baking trays spaced well apart.
5. Bake for 10-12 minutes, or until slightly brown. The cookies will still be soft.
6. Cool on tray for 5min, then place on wire rack to cool.

Makes 8-10 cookies.