

# Christmas Cookies

This cookie recipe is easy to make and they taste delicious. You could make a batch and freeze the dough to cook later.



Dairy, egg and wheat

## Equipment

2 baking sheets	Fork
Saucepan or microwavable bowl	Pan stand
	Wire rack
Weighing scales	Greaseproof paper
Measuring spoons	Microwave (optional)
Tablespoon	
Wooden spoon	

## Method

1. Turn on the oven to 170°C or gas mark 3.
2. Line the baking sheets with greaseproof paper.
3. Turn on the hob to a low heat. Place the olive spread, sugar and honey in a saucepan and stir until melted. If you have a microwave, place in a microwavable bowl and heat on high for 1 minute.
4. Stir in the flour, spice, oats and mincemeat. Mix well. Allow to cool for about 5 minutes.
5. Roll tablespoons of the mixture into balls and flatten down onto the prepared baking sheet. This should make around 12. Space them well apart.
6. Flatten the tops slightly with a fork.
7. Bake for 15 minutes until golden brown and crisp on the base.
8. Leave to cool on the wire rack.

## Ingredients

Makes 12 cookies

- 80g olive oil spread (see Top Tip)
- 25g light muscovado sugar
- 2 x 15ml spoons clear honey
- 100g self-raising flour
- 100g oats
- 2 x 15ml spoons mincemeat
- 2 x 5ml spoon mixed spice

### Top tip

If you don't have digital scales, measure out 100g spread and then remove 1 x 15ml spoonful.

### Something to try next time

Use cinnamon instead of mixed spice.



## Skills

Look at the Let's Get Cooking Skills chart to see which skills you have used today.  
Skills used : 1, 5, 6b, 7f, 8a, 9f.

