



SMARTIES COOKIES RECIPE

Ingredients:

150 g Unsalted Butter
80 g Light Brown Sugar
80 g Caster Sugar
2 teaspoon Vanilla Extract

1 Egg
225 g Plain Flour
½ teaspoon Bicarbonate of Soda
¼ teaspoon Salt
200 g Smarties

Method

1. Preheat the oven to 190°C (170 fan / 375F / Gas 5) and line 2 large baking trays with baking paper.
2. In a large bowl cream together the softened butter and sugars until pale and fluffy.
3. Beat in the egg and vanilla extract.
4. Mix in the flour, bicarbonate of soda and sea salt.
5. Gently fold in three-quarters of the smarties.
6. Use a tablespoon to take small scoops of the mixture, roll them into balls with your hands, and place them on lined baking trays spaced well apart. This mixture should make about 24 cookies. Press the rest of the smarties on top.
7. Bake in the oven for 12 minutes until lightly golden.

