



M&M COOKIES

INGREDIENTS

150grams soft butter
1 cup of white sugar
1 egg
2 ½ cups self-raising flour
400grams mini M&Ms

METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Line baking trays with baking paper.
3. Cream the butter and sugar.
4. Add the egg and stir until the mixture is runny.
5. Add the self-raising flour and mix with your hands. If mixture is too wet add a tablespoon of flour and mix until it forms a soft dough.
6. Using a teaspoon, scoop dough and roll, place on the baking trays.
7. Get a fork and dip it into flour and gently press down dough.
8. Press about 5 M&Ms into each cookie.
9. Bake for 10-15 minutes or until golden brown.
10. Remove from the oven and leave for 5 minutes to harden up.
11. Transfer cookies onto a cooling rack and cool for further 5 minutes.

HOT TIPS

1. This recipe makes approximately three trays of cookies (approximately 48 depending on the size you make each cookie).

This recipe was taken from www.taste.com.au .