

Triple Fruit Cookies

INGREDIENTS:

50g Brown sugar
100g self-raising flour
25g softened butter
2 tbs. Fresh Orange Juice
1 Egg
½ tsp. Ground Cinnamon
¼ tsp. Salt
10g Dried Apricots
10g Dried Cherries
10g Raisins
Makes 4 cookies

DIRECTIONS:

1. Preheat the oven to 350 f, Gas mark 4.
2. In a bowl beat the sugar and the butter add the egg, orange juice, beat until well combined.
3. Sieve in the flour and the ground Cinnamon, add the fruit and stir gently.
4. Drop dough by rounded tsp. 2 inches apart onto baking trays.
5. Bake for 12 minutes or until golden and cool on wire racks. Always remember to supervise



Always remember to supervise children during cooking activities

