



Towcester C of E Primary School

Family Support Worker Recipes



Merry Christmas Crinkle Cookies!

Ingredients

- 60g cocoa powder, sieved
- 200g caster sugar
- 60ml vegetable oil
- 2 large eggs
- 180g plain flour
- 1 tsp baking powder
- 70g icing sugar

Method

- **STEP 1**

Mix the cocoa, caster sugar and oil together. Add the eggs one at a time, whisking until fully combined.

- **STEP 2**

Stir the flour, baking powder and a pinch of salt together in a separate bowl, then add to the cocoa mixture and mix until a soft dough forms. If it feels soft, transfer to the fridge and chill for 1 hr. Heat the oven to 190C/170C fan/gas 5. Tip the icing sugar into a shallow dish. Form a heaped teaspoon of the dough into a ball, then roll in the sugar to coat. Repeat with the remaining dough, then put, evenly spaced, on a baking tray lined with baking parchment.

- **STEP 3**

Bake in the centre of the oven for 10 mins – they will firm up as they cool. Transfer to a wire rack and leave to cool.

Will keep for four days in a biscuit tin.