**S3 Home Economics**

**Cookie Challenge**

**Recipes**

**







**Oaty Sultana Cookies (between 2)**

**Ingredients:**

125g soft margarine

25g caster sugar

50g soft brown sugar

75g SR flour

125g rolled oats

50g sultanas

**Method:**

1. Set the oven to gas mark 4 or 180°C. Line a baking tray with greaseproof paper.
2. Cream the margarine, caster sugar and soft brown sugar together until light and fluffy.
3. Mix in the sultanas and then gradually sieve in the flour mixing well. Add the oats and bring together with your hand to form a soft ball.
4. Divide the mixture into about 12 cookies, roll into a ball and then place on the baking tray. Flatten slightly with a fork.
5. Bake for 15-20 minutes until the cookies are pale golden around the edges, but still soft in the middle.
6. Cool slightly and then transfer to a cooling rack to firm up.

**Smartie Cookies**

**Ingredients:**

50g soft margarine

50g soft brown sugar

15ml syrup

75g SR flour

1 tube of Smarties

**Method:**

1. Set the oven to 180°C or gas mark 4.
2. Cream the margarine and sugar together until light and fluffy. Add the syrup and mix well.
3. Gradually sieve in the flour and then add the Smarties. Bring together with your hand to form a soft ball.
4. Divide into 8 even sized balls and then place on a lightly floured baking tray.
5. Flatten gently with your fingers and then place in the oven.
6. Bake for 12 minutes until pale golden at the edges. Place on a cooling rack to firm up.



**Cheese Biscuits**

**Ingredients:**

115g plain flour

55g grated strong cheese (cheddar is best)

55g unsalted butter

½ an egg

1.25ml salt

1.25ml freshly ground black pepper

1.25ml paprika (for those that like a little spice)

**Method:**

1. Preheat oven to 180C or gas mark 4.
2. Sieve the flour into a large bowl, rub-in the butter until it looks like fine crumbs. Stir in the cheese.
3. Add salt and pepper to taste, add paprika for an additional kick!
4. Gradually add the egg and mix with a knife until it forms a soft ball. You may need to add a little water to encourage the ball to form.
5. Roll the mix on a lightly floured board to a thickness of 8mm and cut the biscuits.
6. Place the biscuits on a floured baking tray and bake in the oven for 10 minutes, or until golden brown.
7. Place onto a cooling rack to firm up.



**Anzac Biscuits (between 2)**

These delicate biscuits were made to send to the ANZACS (Australian and New Zealand Army Corps) serving in Gallipoli.

**Ingredients:**

85g rolled oats

85g coconut

100g plain flour

1. 100g caster sugar

100g margarine

15ml syrup

5ml bicarbonate of soda plus 30ml boiling water

**Method:**

1. Set the oven to 180°C or gas mark 4. Line a baking ray with greaseproof paper.
2. Put the oats, coconut, flour and sugar into a large bowl, mix well.
3. Melt the margarine and syrup in a small pan.
4. Mix the bicarbonate of soda with the boiling water and add to the margarine and syrup mixture.
5. Make a well in the middle of the flour mixture and pour in the margarine mixture.
6. Stir gently to combine all of the ingredients.
7. Spoon dessertspoonful’s of the mixture onto the baking tray, spacing them well apart.
8. Bake for 10 minutes until golden and then cool on a cooling rack to firm up.

**Mini Quiche**

**Ingredients:**

100g plain flour

50g margarine

15ml cold water

1 egg

50ml milk

50g grated cheese

1 slice of cooked ham (diced)

Seasoning

**Method:**

1. Set the oven to 180°C or gas mark 6. Lightly flour a patty tin.
2. Sieve the flour into a bowl, add the margarine and cut into 6-8 pieces.
3. Rub the margarine into the flour until the mixture looks like breadcrumbs.
4. Using a round-bladed knife make a well in the centre of the mixture, add the cold water and mix to a soft dough that is not sticky.
5. Bring the mixture together and knead lightly until smooth.
6. Roll out to about 0.5cm thick and cut out with a large cutter. Place in the patty tin.
7. Crack the egg into a small bowl and whisk with a fork. Add the milk, cheese and diced ham to the egg, season and mix well.
8. Pour the mixture into the pastry cases, bake until the egg is set and the quiche are golden brown.
9. Transfer onto a cooling rack to cool.