



# Make cornflake cookies

Adding some cereal gives these teatime treats an extra crunch.

## What you need

- 125g **butter**, softened
- 125g caster sugar
- 1 level tsp ground ginger
- 1 large **egg yolk**
- 175g **self-raising flour**
- 50g **cornflakes**
- Mixing bowl
- Wooden spoon
- 2 baking sheets, lined with non-stick liner
- Wire rack

These crisp biscuits use a popular breakfast cereal to boost their crunch factor. Perfect as a teatime treat or for taking on a picnic, they can be dunked or simply munched and will last up to four days if they are stored in an airtight container. The recipe makes 16 cookies. It's easy to follow and should take less than half an hour, although you'll need to wait a bit longer for the cookies to cool properly so they are crunchy rather than chewy. It's quite a simple recipe, but one tricky part is separating the yolk from the white of the egg. Ask an adult to show you how.



## Instructions

- 1 Set the oven to 180°C in a regular oven (160°C in a fan oven).
- 2 Add the butter, sugar and ginger to the bowl and mix together, stirring vigorously with a wooden spoon. The mixture should be light and fluffy.
- 3 Beat in the egg yolk and then the flour. Fold in the cornflakes and bind the mixture together, but don't crush the cornflakes too much.
- 4 Divide up the mixture by rolling it into 16 equal-sized balls. Flatten each ball slightly and place eight on each baking sheet, spacing them well apart. Bake in the centre of the oven for 12–15 minutes, swapping the positions of the trays halfway through the cooking time so that they cook evenly.
- 5 The cookies should be a light golden colour when cooked. Ask an adult to help you remove them from the oven. Leave to cool on the baking sheets for a few minutes and then transfer them to a wire rack to cool for about half an hour. Enjoy!



## STAR SNACK

Cornflakes were sent to space on the Apollo 11 mission, which took the first people to the Moon in 1969.

## Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at [tinyurl.com/TWJ-allergy](https://tinyurl.com/TWJ-allergy)



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