

## SKILL LEVEL



PREP

**40**  
MINS

BAKE TIME

**7-10**  
MINS

CHILL TIME

**30**  
MINS

MAKES

**16**

## IN THE KIT

- Bag 1:** 170g caster sugar
- Bag 2:** 190g plain flour,  
45g cocoa powder,  
½ tsp baking powder
- Bag 3:** 50g granulated sugar
- Bag 4:** 50g icing sugar
- Bag 5:** 110g icing sugar,  
20g cocoa powder

**3 x A4 baking paper**

**1 x small piping bag**

## YOU WILL NEED

- 3 tbsp (45ml) vegetable/sunflower oil  
2 medium eggs  
75g unsalted butter, softened
- 3 x baking trays

## STORAGE

Store in an airtight container  
in a cool, dry place.

## INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), caster sugar, icing sugar (sugar, cornflour starch), fat reduced cocoa powder (10%), granulated sugar, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1567kJ/375kcal
Fat	1.5g
of which saturates	0.8g
Carbohydrate	82g
of which sugars	59g
Protein	5.5g
Salt	0.18g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts, soya & milk**.

### Best before:

See sticker.

Suitable for vegetarians.

## SHARE YOUR EXPERIENCE WITH US...



@bakedincakes



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**615g**

BAKED  
IN

# Chocolate Crinkle cookies



Junior  
Baking  
Club 

# CHOCOLATE CRINKLE COOKIES



1. In a large bowl, mix together **bag 1** (sugar) and 3 tablespoons of oil. Add both eggs and **bag 2** (flour, cocoa powder and baking powder), and mix into a dough. You may need to use your hands to bring the dough together. Cover the bowl of dough and place in the fridge for at least 30 minutes until it becomes firm.

2. **Preheat the oven to 180°C/ 160°C Fan/Gas Mark 4.** Line 3 baking trays with the provided baking paper and keep to one side for later. If you don't have 3 trays you can bake the cookies one tray at a time.

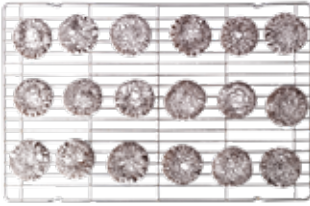


3. Roll 1 heaped teaspoon of dough into a ball. Repeat this until all the dough has been rolled into balls (you should have around 32). Empty **bag 3** (granulated sugar) into a clean bowl. Into another bowl, empty **bag 4** (icing sugar). Roll one of the balls in the granulated sugar, and then generously roll it in the icing sugar, making sure it is completely coated. Place it on one of the prepared baking trays.

4. Repeat this with the rest of the balls, leaving space on the tray between each cookie. With the back of a spoon, flatten each ball until they are about 1cm thick.

When you see words in **bold**, ask an adult to help you.





- 5.** Bake the cookies in the oven for 7-10 minutes, until they are set on the outside and look cracked all over. Carefully remove them from the oven and leave them to cool on the tray for 10 minutes, then transfer them to a wire rack to cool completely.

- 6.** Once the cookies have cooled, make the buttercream. Put 75g of butter into a large bowl, and beat until it is pale yellow. Bit by bit, add **bag 5** (icing sugar and cocoa powder) mixing each time some is added. Add 1 teaspoon of milk and mix until there are no lumps and the buttercream is soft and easy to stir. If the buttercream is thick, and hard to stir, add another teaspoon or two of milk.

oooh!



- 7.** Put the provided piping bag in a tall glass and fold the open end of the bag over the glass. Spoon the buttercream into the piping bag, then unfold the bag, and twist the top. **Using a pair of scissors, cut 2cm off the end of the piping bag.** Turn the cookies upside down and pipe a small amount of buttercream onto the flat side of half of the cookies.

- 8.** Sandwich the iced cookie with one of the un-iced cookies, flat side facing the icing. Try to match similar sized cookies together. Enjoy!



**FOR MORE INFO:**

[bakedin.co.uk/chocolate-crinkle-cookies](https://bakedin.co.uk/chocolate-crinkle-cookies)