

## **Bee Berries Lemon sprinkle cookie roll**

Keeping a roll of cookie dough in your freezer means you can have a hot cookie snack available at any time you like, at about 10 minutes notice – the ultimate home comfort food! As soon as your child is at a suitable age, pre-cut the cookie logs into pieces and they can then bake themselves a quick snack with minimal mess and fuss.

### **For a classic lemon crunchy cookie dough:**

- 140 g salted cow's milk or vegan butter, cold and chopped into bits
- Zest of one large lemon
- 280 g plain flour
- 140 g caster (or soft brown) sugar
- 1 chicken or flax egg
- 1 tsp lemon essence (optional)
- For the outside: a large handful of sprinkles, nuts or seeds of your choice

### **Method**

In a large bowl, scrunch the pieces of butter, zest and flour together between your fingertips until you have a bowl of something resembling fine breadcrumbs. Add in the sugar and mix with a wooden spoon until it's just combined.

Add in the (chicken or flax) egg and lemon essence if using and mix with the spoon until a dough forms – it'll be a fairly firm dough which is slightly sticky to the touch.

Shape the dough into 2 or three balls and start to roll each one into a nice fat sausage shape. Be gentle with the dough, rolling it with your palms on a flat surface until each sausage is a nice regular cylinder shape, and then chill them for about 20 minutes to set the shape. When chilled, take them out of the fridge and give them one last little roll to make a nice crisp circular shape.

Place a square of parchment or cling film inside a large flat tray, or work surface and sprinkle your chosen nuts, seeds or sprinkles in a, even layer - gently rolling your dough cylinder on top to embed them into the outside of the dough. Add more as needed to ensure a good even coverage.

Wrap your dough cylinder in cling film and freeze. Whenever you fancy a cookie, take a roll out of the freezer, allow to soften for 3-5 mins, and carefully cut (with a large sharp knife) some discs of about 2cm thick straight from the roll.

Bake from frozen at 175°C for around 10 - 12 minutes – until the edges turn slightly golden brown.

The frozen roll will keep for at least one month.