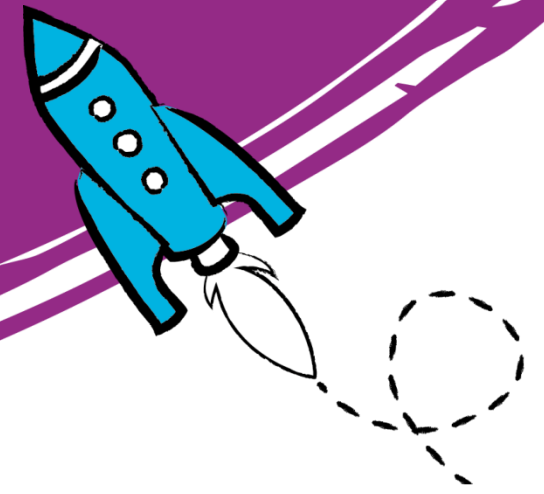


The Great British Bake Off!



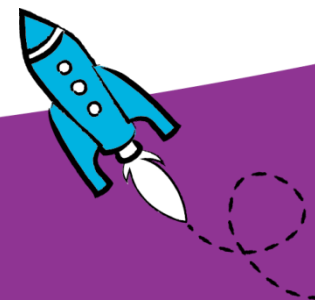
K Auker

PMLD TEACHER

WELCOME TO



Today we will be making Millie's Cookies!

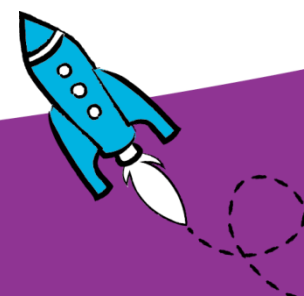




Lets explore our ingredients...

Ingredients

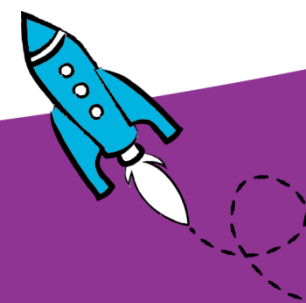
- 125g butter, softened
- 100g light brown soft sugar
- 125g caster sugar
- 1 egg, lightly beaten
- 1 tsp vanilla extract
- 225g self-raising flour
- ½ tsp salt
- 200g chocolate chips





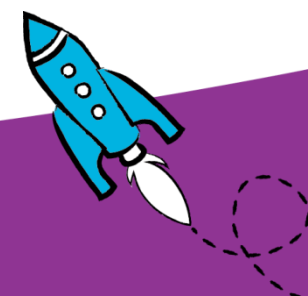
THE GREAT BRITISH BAKE OFF

1. Preheat the oven to 180°C, gas mark 4





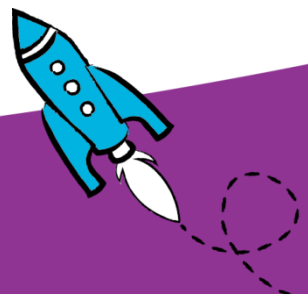
2. Cream butter and sugars, once creamed, combine in the egg and vanilla.





THE GREAT BRITISH BAKE OFF

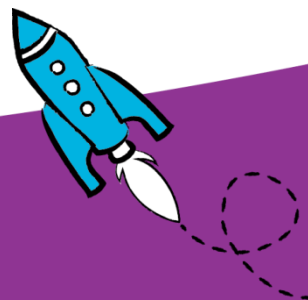
3. Sift in the flour and salt, then the chocolate chips.





THE GREAT BRITISH BAKE OFF®

4. Roll into walnut size balls, for a more homemade look, or roll into a long, thick sausage shape and slice to make neater looking cookies.





THE GREAT BRITISH BAKE OFF®

5. Place on ungreased baking paper. If you want to have the real Millies experience then bake for just 7 minutes, till the cookies are just setting - the cookies will be really doughy and delicious. Otherwise cook for 10 minutes until just golden round the edges.

